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THE
HOUSEKEEPER'S GUIDE,
[*A Vade Mecum.*]

Containing a Very Choice Collection of

Recipes and Practical Information

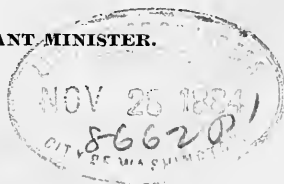
FOR EVERY HOME,

WITH

BLANK PAGES FOR NEW RECIPES.

BY THE WIFE OF AN ITINERANT MINISTER.

*Anna D.
Polleyman*



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PREFACE.

A FEW prefatory remarks will be in place in offering this book to the public. In its preparation the supreme end sought has been that of usefulness; hence, the greatest care has been taken in the collection of the recipes. A very large proportion of them have been taken from my own private "Cook Book," tested and proven to be reliable, and which have been of invaluable service to me through long years of housekeeping. All have been thoroughly tried by skilful housewives, who have cheerfully contributed the result of their experience toward the compilation of this volume, and who are willing to hold themselves responsible for their excellence. As the wife of an itinerant minister, occupying so many fields of labor, and being brought into contact with many of the best housekeepers, I have had more than an ordinary opportunity for collecting the best recipes in use. I do not claim perfection for my book, but I do claim that what I offer is reliable, and not a collection of recipes gathered at random from unknown parties and sources, simply to make up a book.

In nearly every case the recipes have been inserted just as they have been received from the various contributors, without any change in the phraseology. For the sake of convenience, the subjects treated have been carefully arranged and classified. I do not offer this book as a literary production, but as a reliable guide to the young and inexperienced housekeeper; and as such, it is submitted to a generous public.





* THE *

HOUSEKEEPER'S GUIDE.

CAKES.

General Directions for Making Cakes.

THE materials for cake should be fresh and good, or the cake will not be palatable. Granulated sugar is the best for fine cake, but white sugar should always be used. Have everything ready and on the table before you begin. The eggs should be fresh, and well beaten ; the cake is always better when the whites and yolks are beaten separately. The whites should be beaten in a large, shallow dish until you can cut through the froth with a knife. The yolks should be beaten in an earthenware bowl until they cease to froth. Always use a silver or wooden spoon. If the weather is cold, the flour and butter should be moderately warmed, but the butter should not be allowed to melt. Baking powder is preferable to soda and cream of tartar, as it makes the cake whiter and lighter. If you use soda, dissolve in sweet milk or water, and strain, or it will settle in spots and give the cake a bad appearance. The acid should be mixed in the flour, so that the effervescence will take place in the cake, in order to make it light. Stir the butter and sugar together until very light, then add the yolks beaten to a froth, add the milk, then part of the flour, next half of the beaten whites, then the balance of the flour

and whites. Use sweet milk with baking powder, and sour milk with soda and cream of tartar. Prepare your fruit for cake as follows : the spices should be pulverized ; seed the raisins, cut fine, and dredge with flour, to prevent them from sticking together and so that they will mix well with the other ingredients. Zante currants require to be rinsed in several waters, rubbed in a cloth, the stones picked out, and the currants dried perfectly before using them. Citron should be cut into small bits, and almonds blanched, by putting them into scalding hot water, and letting them remain until the skin can be rubbed off, dry and pound them ; add a little rose water or extract of lemon to prevent them from oiling. When the fruit is prepared, roll your sugar free from lumps, and break an egg into a cup, singly, to find out if it is good, before mixing with the rest. If the eggs are frozen, lay them in cold water a few minutes previous to taking them out of the shells, to extract the frost. If the weather is warm, they will beat better if laid in cold water a short time. Have your oven well heated before putting in your cake ; test the heat by throwing in a small portion of flour, and if this blackens immediately, cool the oven a little, but if it merely turns brown, then the heat is right. Watch the cake, and if likely to get too brown before it is baked through cover it with thick paper. To ascertain when it is done, run a splint or knitting needle through the thickest part, and if none of the cake adheres to the same it is done. The pans for the cake should be well greased, and lined with thin, white paper, to prevent burning. If the cake is to be frosted, allow it to get lukewarm before putting it on. The proportion of rising-powder to one quart of flour is three teaspoonfuls of baking powder, or one teaspoonful of soda and two teaspoonfuls of cream of tartar.

Pound Cake—No. 1.

One pound of sugar, one pound of flour, three-fourths of a pound of butter, whites of twelve eggs, and yolks of eight eggs. Beat separate, work the butter to a cream, then add the sugar and yolks ;

beat one hour, then add the whites of the eggs. Bake one hour in a moderate oven.

Pound Cake—No. 2.

One pound of sugar, three-fourths of a pound of butter, whites of eleven eggs, and the yolks of nine, and one pound of flour. Beat the eggs separately, work the butter to a cream, then add sugar and yolks. Beat one hour, stir in the whites and flour alternately. One-quarter of a teaspoonful of soda dissolved in a tablespoonful of whisky (or teaspoonful of vinegar), add before the whites, one teaspoonful of cream of tartar in the flour. Bake one hour in a moderate oven.

Pound Cake—No. 3.

Ten eggs, three-fourths of a pound of butter, one pound of sugar, one pound of flour, three teaspoonfuls of baking-powder, not too full. Beat the eggs separately and add the sugar to the yolks. Beat until light, and then add creamed butter, the flour and eggs alternately. Flavor with lemon and nutmeg to taste. Bake one hour in a moderate oven.

Pound Cake—No. 4.

One pound of sugar, three-fourths of a pound of butter, one pound of flour and ten eggs ; beat separately. Work the butter to a cream and then add sugar and yolks. Beat one hour. Half a teaspoonful of soda dissolved in one teaspoonful of alum water, add to the cake. Lastly, the whites and the flour alternately. Bake one hour in a moderate oven.

White Lilly Pound Cake.

One pound of sugar, three-fourths of a pound of butter, whites of nineteen eggs and one pound of flour. Beat the butter to a cream, then add sugar and the beaten whites of nine eggs. Beat one hour, dissolve one-quarter of a teaspoonful of soda in a tablespoonful of whisky and put into the cake. One teaspoonful of cream of tartar into the flour. Add the whites of eleven eggs alternately with the flour. Bake one hour in a moderate oven.

Sponge Cake—No. 1.

One tin of sugar, three-fourths of a tin of flour, ten eggs, a teaspoonful of extract of lemon or vanilla, and a teaspoonful of baking powder. Beat the eggs and sugar one hour, then stir in the flour slowly.

Sponge Cake—No. 2.

Ten eggs, one pound of sugar, three-fourths of a pound of flour. Leave out the yolks of two eggs. Beat the eggs and sugar one hour, and then stir in the flour slowly.

Sponge Cake—No. 3.

Beat well the yolks of ten eggs with a pound of powdered white sugar. Add the whites, beaten to a stiff froth. Beat the whole ten or fifteen minutes, then stir in gradually half a pound of sifted flour. Spice with nutmeg or the grated rind of a lemon. Bake immediately.

Sponge Cake—No. 4.

Three cups of flour, two cups of sugar, five eggs, one-fourth of a cup of water or juice of an orange, two teaspoonfuls of baking-powder in the flour, sift the sugar and beat the eggs and sugar together, and when light add water or the juice of an orange.

Sponge Cake—No. 5.

Four large eggs, one coffee cup of sugar, one cup of flour, tartaric acid the size of a pea, or half a teaspoonful of cream of tartar, one spoonful of extract of lemon. Beat the yolks and sugar light, and add a little salt. Dissolve one-fourth of a teaspoonful of soda in a spoonful of water, and put in with the yolks and the sugar. Add the flour and beaten whites alternately, and then add tartaric acid. Bake immediately.

Cream Sponge Cake.

One cup of sugar, one cup of flour, half a cup of cream, two eggs.

Berwick Sponge Cake.

Six eggs beaten three minutes, three cups of sugar, beat ten minutes. One teaspoonful of soda in one cup of cold water. Two teaspoonfuls of cream of tartar, rind and juice of one lemon, four cups of flour. Put the cream of tartar into the flour.

Water Sponge Cake.

Pour a half pint of water over one pound of sugar, beat until all the sugar is dissolved, break six eggs, pour water and sugar over them, gradually stirring them. Beat half an hour, and add three-quarters of a pound of flour, and bake immediately.

Lemon Sponge Cake.

One pound of powdered sugar, three-fourths of a pound of flour, ten eggs, the juice of one lemon and a little salt. Beat the yolks until very light, then add the sugar, lemon juice and salt. Add the whites, beaten stiff, alternately with the flour. Add half of the flour first.

Fruit Cake—No. 1.

Twelve eggs, one pound of white sugar, one pound of butter, two pounds of raisins, two pounds of currants, half a pound of citron. Beat eggs separately, stir the butter, sugar and yolks of the eggs together until light, mix half a lemon and juice with half a pint of cold water, sweeten, and add before the fruit, flour the fruit well and add the flour and whites of eggs last alternately. Bake two and one-half hours.

Fruit Cake—No. 2.

One pound of butter, one pound of sugar, one pound of flour, twelve eggs, one pound of citron, one pound of almonds, blanched and chopped fine, two nutmegs, two pounds of raisins, two pounds of currants, one teaspoonful of cloves, two teaspoonfuls of cinnamon, half a pint of rose water, one pint of milk put in last. Bake four or five hours in a slow oven.

CAKES.

Fruit Cake—No. 3.

One pound of butter, one pound of flour, one pound of dark brown sugar, two pounds of raisins, seeded, two pounds of currants, two pounds of citron, two and one-half teaspoonfuls of cloves, two and one-half teaspoonfuls of cinnamon, two and one-half teaspoonfuls of nutmeg, half a glass of milk. Mix it like Pound Cake No. 3, and when light add cinnamon, cloves, nutmeg and milk. Dredge the fruit in flour, mix flour and fruit alternately, and put in the last gradually.

Fruit Cake—No. 4.

One pound of sugar, two and a-half pints of flour, one pound of raisins, one pound of currants, one pound of citron, three-quarters of a pound of butter, half a gill of milk, three drops of almond oil, and half a teaspoonful of soda. Bake in a slow oven three hours.

Fruit Cake—No. 5.

Two cups of brown sugar, one-half pint of New Orleans molasses, one-half pint of buttermilk, one large cup of butter, four eggs, one pound of raisins, one pound of currants, one tablespoonful of cloves, one tablespoonful of cinnamon, one nutmeg, and one tablespoonful of soda.

Cheap Fruit Cake.

Two cups of sugar, one cup of butter, one cup of sweet milk, yolks of six eggs, three cups of flour, two teaspoonfuls of baking powder, two cups of raisins, two-thirds of a cup of citron, cut fine, one teaspoonful each of cinnamon, cloves and nutmeg.

Cheap Fruit Cake—No. 2.

One cup of sugar, two eggs, one-half cup of sweet milk, not quite half a cup of butter, two cups of raisins, cinnamon, cloves and nutmeg to taste, two teaspoonfuls of Royal Baking Powder, and two and one-half cups of flour.

Dried Apple Fruit Cake.

Two and one-half cups of dried apples, cut fine with scissors, one cup of currants, one cup of butter, one of sugar, one of sweet milk, two and one-half cups of molasses, two teaspoonfuls each of cinnamon and cloves and one of nutmeg, three teaspoonfuls of baking powder. Boil the apples two and one-half hours in the molasses. Bake in a slow oven two and one-half hours.

Hickory Nut Cake—No. 1.

Two and one-half cups of sugar, two-thirds of a cup of butter, half a cup of milk, five eggs, three and one-half cups of flour, one tinful of hickory nuts, one tinful raisins, three teaspoonfuls of baking powder.

Hickory Nut Cake—No. 2.

Two and one-half large cups of sugar, pulverized, one cup butter, one cup sweet milk, three and a-half cups flour, whites of eight eggs, one cup raisins, one of hickory nuts, three teaspoonfuls baking powder. Bake in a dripping pan.

Hickory Nut Cake—No. 3.

Two cups of sugar, half a cup of butter, one cup of sweet milk, four eggs, four cups of flour, one pint of hickory nuts, three teaspoonfuls of baking powder.

Hickory Nut Cake—No. 4.

Two cups of sugar, one cup of sweet milk, one cup of butter, one pint of hickory nuts, one pint of raisins, whites of nine eggs, four cups of flour, three teaspoonfuls of baking powder, half a nutmeg.

Hickory Nut Cake—No. 5.

Two and a-half cups of sugar, one cup of butter, one cup of sweet milk, three and a-half cups of flour, whites of eight eggs, one pint of raisins, one pint of hickory nuts, three teaspoonfuls of baking powder.

Hickory Nut Cake—No. 6.

One cup of milk, two cups of sugar, half a cup of butter, whites of five eggs, three cups of flour, two teaspoonfuls of baking powder, one tin cup of hickory nuts. Bake in one layer in a long, square pan.

Almond Cake—No. 1.

Two cups of sugar, two-thirds of a cup of butter, one cup of sweet milk, whites of eight eggs, one pint of almonds, bleached and chopped fine, with a tablespoonful of rose water, three and a half cups of flour, three teaspoonfuls of baking powder.

Almond Cake—No. 2.

Two cups of sugar, two-thirds of a cup of butter, one cup of milk, three eggs, three cups of flour, one cup of almonds, blanched and chopped fine, in one teaspoonful of rose water, two teaspoonfuls of baking powder.

Walnut Cake.

Half a cup of butter, one and a half cups of sugar, two cups of flour, three-quarters of a cup of sweet milk, whites of four eggs, one cup of nuts, chopped coarsely, two small teaspoonfuls of baking powder.

Date Cake.

Half a cup of milk, three-quarters of a cup of butter, one and a half cups of sugar, three-quarters of a cup of fresh dates, three eggs, half a nutmeg, one teaspoonful of baking powder.

Cocoanut Cake—No. 1.

One large cocoanut grated, half a pound of butter, one pound of sugar, three-quarters of a pound of flour, six eggs, half a cup of milk, three teaspoonfuls of baking powder. Add the cocoanut when ready for the oven.

Cocoanut Cake—No. 2.

One cup of butter, two cups of sugar, four cups of sifted flour,

one cup of sweet milk, whites of ten eggs, well beaten, half a large cocoanut grated, essence to taste, three teaspoonfuls of baking powder.

Cocoanut Loaf Cake.

One cup of butter, three cups of sugar, four cups of flour, five eggs, a tablespoonful of rose water, one cup of milk, two teaspoonfuls of baking powder in the flour. Work the butter to a cream, add the sugar and the eggs, beaten separately, then the milk and half a pound of cocoanut. Beat the whites of two eggs with half a pound of sugar and half a pound of currants, and set in the oven to bake the icing.

Lemon Cake—No. 1.

Three cups of loaf sugar, one cup of butter. Work the sugar and butter to a cream, then stir in the yolks of five eggs, well beaten, add one cup of milk, then the whites, beaten stiff. Mix one tablespoonful of baking powder in four cups of flour; sift in the cake as lightly as possible. Lastly, add the juice and rind of one lemon, grated.

Lemon Cake—No. 2.

Four eggs, one cup of butter, four cups of flour, half a pint of sour cream, one lemon rind and juice, one teaspoonful of soda, two teaspoonfuls of cream of tartar; mix the cream of tartar in the flour; dissolve the soda in a little water. Bake forty-five minutes.

Orange Cake.

Two oranges, two cups of sugar, two cups of flour, half a cup of cold water, yolks of five eggs, whites of four eggs, a pinch of salt, two teaspoonfuls of baking powder.

Lady Cake—No. 1.

One and one-quarter pounds of sugar, one pound of butter, one pound of flour, whites of sixteen eggs, one and one-half ounces of bitter almonds. Work butter and sugar to a cream, then add the eggs. Bake one hour.

Lady Cake—No. 2.

Two cups of sugar, one cup of sweet milk, half a cup of butter, whites of five eggs, three cups of flour, two teaspoonfuls of baking powder in the flour.

Number Cake.

Two cups of sugar, half a cup of butter, four eggs, three cups of flour, one cup of sweet milk, two teaspoonfuls of baking powder. Leave out the whites of two eggs for icing.

Corn Starch Cake—No. 1.

Two cups of sugar, one cup of butter, one cup of sweet milk, one cup of flour, one cup of corn starch, whites of eight eggs, two teaspoonfuls of the extract of lemon, and two teaspoonfuls of baking powder.

Corn Starch Cake—No. 2.

One cup of butter, two cups of white sugar, one cup of sweet milk, two cups of flour, one cup of corn starch, the whites of six eggs, beaten to a stiff froth, and put in the last thing, two teaspoonfuls of baking powder put in the flour.

Snow Cake—No. 1.

Three and one-fourth cups of butter, two cups of sugar, one cup of milk, one cup of corn starch, two cups of flour, whites of seven eggs, one and one-half teaspoonfuls of baking powder. Mix flour, corn starch and baking powder together, add the sugar and butter alternately with the milk, and lastly the whites of seven eggs. Flavor to taste.

Snow Cake—No. 2.

The whites of ten eggs, one and one-half cups of white sugar, one cup of flour, one teaspoonful of cream of tartar. Beat the whites to a stiff froth, sift the sugar into them, and mix the cream of tartar in the flour.

Angel Food—No. 1.

The whites of eleven eggs beaten to a stiff froth, then add one and a half cups granulated sugar and one teaspoonful of vanilla, beat well and lightly one cup of flour, after sifting, and to this add one teaspoonful of cream of tartar, sifting flour and cream of tartar: repeat the sifting four times; add last, beat well and lightly. Bake in ungreased pan one hour and ten minutes, turning out on a block to cool.

Angel Food—No. 2.

The whites of eleven eggs, one and a half tumblers of pulverized sugar sifted four times, one tumbler of flour sifted three times, one teaspoonful of cream of tartar in the flour. Add one table-spoonful of the sugar at a time. Bake in a moderately heated oven one hour and ten minutes.

Angel Food—No. 3.

Whites of eleven eggs, one cup of flour, after sifting, one teaspoonful of cream of tartar; sift flour and cream of tartar four times; beat eggs to a stiff froth. Add one and a half cups of granulated sugar, one teaspoonful of vanilla, add flour, beat lightly but thoroughly. Bake in an ungreased pan slowly for forty minutes. The pan should have a strip projecting above each corner in order that when turned over the air may circulate under it. An ordinary pan will do if set upon the edges of two other pans to cool. It is necessary that the oven be a slow one; if too hot leave the door open; the cake will rise gradually.

Bride Cake—No. 1.

Whites of ten eggs, four cups of sugar, two cups of sweet cream, six cups of flour, one cup of butter, three teaspoonfuls of baking powder.

Bride Cake—No. 2.

One pound of sugar, three-fourths of a pound of butter, one pound of flour, and whites of fifteen eggs. Flavor to taste.

Cup Cake.

One tinfu of sugar, one-half tinfu of butter, one cup of sweet cream, five eggs, four cups of flour. Beat the eggs separately. Three teaspoonfuls of baking powder.

White Cup Cake.

One cup of sour cream, one cup of butter, three cups of flour, two cups of sugar. Stir the butter and sugar until very light, by degrees add the cream alternately with the flour, add the whites of five eggs, beaten stiff, alternately with the remainder of the flour; lastly, stir in one teaspoonful of soda dissolved in a little water.

Pearl Cake.

One cup of corn starch, one cup of butter, two cups of sugar, two cups of sifted flour, one cup of sweet milk, one teaspoonful of baking powder, in the flour, whites of four eggs and essence to taste.

Crumb Cake.

Two cups of flour, one cup of sugar, half a cup of butter. Mix the flour, butter and sugar together, with the hands, into the crumbs. Take out half a cup of crumbs for the top of the cake, and in the remainder put one teaspoonful of baking powder, one egg, and half a cup of milk. Bake in a flat pan, with the crumbs on the top.

Straw Cake.

Three cups of sugar, one of butter, four of flour, one of sweet milk, five eggs, one teaspoonful of soda dissolved in the milk, two teaspoonfuls of cream of tartar, mix in the flour, work butter to a cream, then add the sugar, with the yolks of the eggs. Work well, then add the milk and flour alternately, and lastly the whites of the eggs.

One Egg Cake.

Butter the size of an egg mixed with a cup of white sugar, one

cup of milk, one egg, two teaspoonfuls of baking powder in the flour.

Cottage Cake.

One cup of sugar, half a cup of butter, one cup of buttermilk, three cups of flour, one teaspoonful of soda, one teaspoonful of cream of tartar, and two eggs.

Tea Cake.

One cup of sugar, half a cup of butter, one egg, two-thirds of a cup of buttermilk, an even spoonful of soda. Flavor with cinnamon.

Holiday Cake.

Two cups of flour, two cups of sugar, one cup of corn starch, one cup of butter, one cup of milk, two teaspoonfuls of baking powder, whites of six eggs; flavor to suit the taste. Mix the baking powder in the flour and corn starch; cream the butter with your hands, then add sugar, milk and flour alternately, lastly the eggs.

Spice Cake—No. 1.

Two cups of sugar, three cups of flour, one cup of milk, one pound of chopped raisins, one small cup of butter, three teaspoonfuls of baking powder, two teaspoonfuls of cinnamon, and a little nutmeg.

Spice Cake—No. 2.

Two cups of brown sugar, one cup of butter, four cups of flour, one cup of sour milk, five eggs, one teaspoonful of soda, two of cream of tartar, one pound of raisins, half a pound of citron, half a pound of currants, two tablespoonfuls of cloves, two of cinnamon, and two nutmegs. Improves with age.

Ginger Spice Cake.

Half pound of butter, half pound of sugar, six eggs beaten separately, one pint of molasses, one pint of sour milk, in which put one tablespoonful of soda, three pints of sifted flour, one table-

spoonful of ginger, one of cinnamon, one nutmeg grated, one teaspoonful of cloves, one pound of raisins, two of currants, and half a pound of citron. Put the whites of the eggs in last.

Cheap Cake.

One cup of sugar, one cup of sour cream, one egg, half a teaspoonful of soda, the same of salt; flavor with nutmeg.

Pork Cake.

Three-fourths of a pound of pork, cut in small pieces, two cups of sugar, one cup of molasses, one pound of raisins, one pound of currants, half pint of citron, one spoonful of cloves, one of cinnamon, one of soda, two of cream of tartar, one pint of boiling water, and five and a half cups of flour.

Superior Cake.

One and one-half cups of sugar, two-thirds of a cup of butter, two-thirds of a cup of milk, whites of four eggs, and two teaspoonfuls of baking powder.

FRUIT PART.—One and one-half cups of sugar, half a cup of butter, three-fourths of a cup of milk, two and a half cups of flour, one cup of raisins, one-quarter of a pound of citron, one teaspoonful of cloves, yolks of four eggs, and two teaspoonfuls of baking powder.

Railroad Cake—No. 1.

Three eggs, two cups of sugar, half a cup of butter, one cup of milk, three cups of flour, three teaspoonfuls of baking powder.

Railroad Cake—No. 2.

Two cups of sugar, one cup of butter, yolks of five eggs, whites of two, one cup of milk, three and one-half cups of flour, and two teaspoonfuls of baking powder.

Huckleberry Cake.

One cup of butter, two cups of sugar, five eggs, one cup of sweet milk, one quart of ripe, fresh huckleberries dredged with flour, three

cups of flour. Cream the butter and sugar, add the beaten yolks, then the milk, the flour, the whites whipped stiff, and lastly the huckleberries, with a spoon so as not to bruise them. Bake in a loaf, or on a card, in a moderate but steady oven until a straw comes out clean from the thickest part.

Watermelon Cake.

WHITE PART.—Two cups of pulverized sugar, two-thirds of a cup of butter, one cup of sweet milk, whites of six eggs, three cups of flour sifted with one tablespoonful of baking powder. Flavor to taste.

PINK PART.—Made the same as the white, except use pink sugar, which can be bought at the confectioner's, and one-half pound of raisins. Put the pink part in the centre of the pan and the white on the outside. Drop in raisins here and there in the centre for seeds.

Coffee Cake—No. 1.

One cup of sugar, one cup of butter, one cup of molasses, three eggs, one cup of cold coffee, just made as for table use, only clear, four cups of flour, one and one-half teaspoonfuls of ground cloves, two teaspoonfuls of nutmeg, wine glass of lemon juice, one pound of raisins soaked in coffee, one pound of currants, one pound of spiced citron, two teaspoonfuls of baking powder.

Coffee Cake—No. 2.

Two cups of sugar, one of butter, one of coffee, one tablespoonful of cinnamon, one of cloves, one of soda, one nutmeg, one pound of raisins, three and a half cups of flour. Let it remain in the pan till cool.

Tea Cake.

Six eggs, one pound of sugar, one cup of butter, one cup of milk, four cups of flour, two teaspoonfuls of baking powder.

Marble Cake—No. 1.

Two cups of white sugar, one cup of butter, one cup of sweet

milk, whites of eight eggs, four cups of sifted flour, two teaspoonfuls of baking powder mixed in the flour. Cream the butter and sugar, then add the milk, the flour, and lastly the whites of the eggs.

Marble Cake—No. 2.

One cup of molasses, half a cup of butter, yolks of two eggs, half a cup of milk, two cups of flour, two teaspoonfuls of baking powder.

WHITE PART.—One cup of sugar, half a cup of butter, whites of two eggs, two teaspoonfuls of baking powder well mixed in two cups of flour. Spice to taste.

Marble Black—No. 1.

One cup of brown sugar, one-third of a cup of butter, half a cup of molasses, the yolks of four eggs, one-fourth of a cup of milk, one tablespoonful of cinnamon, one teaspoonful of allspice, one of cloves, half a nutmeg, one tablespoonful of pepper two cups of flour, two teaspoonfuls of baking powder, mixed well in the flour. Mix and bake together.

Marble Black—No. 2.

One cup of butter, two cups of sugar, one cup of milk, whites of eight eggs, two and one-half cups of flour, half a cup of corn starch, one teaspoonful of baking powder to a cup of flour. Cream the butter and sugar, then add the milk; gradually add the whites beaten to a stiff froth alternately with the flour, then divide the mixture, (have a little less than half for the dark part) and add to the smallest portion enough chocolate to make it darker, (a little over half a cup) adding one teaspoonful of cloves, two of cinnamon, half a nutmeg. Put the white batter in first.

Mountain Ash Cake.

Three tablespoonfuls less than one pound of sugar, one cup of butter, whites of ten eggs, half a cup of sweet milk, two and a half cups of flour, half a cup of corn starch, three teaspoonfuls of Royal baking powder. Cream the butter and sugar together; sift the flour and corn starch.

LAYER CAKES.*Centennial Cake.*

First make a black cake after the following recipe : One cup of butter, two cups of brown sugar, one cup of molasses, one of strong coffee, four eggs, four and a half cups of sifted flour, two teaspoonfuls of soda, two of cinnamon, two of cloves, one of mace, one pound of raisins, one pound of currants, three-eighths of a pound of citron. More fruit makes the cake handsomer, but the above quantity is sufficient. Bake in jelly-cake pans an inch in thickness.

WHITE PART.—One cup of butter, four cups of powdered white sugar, the whites of eight eggs, two cups of sweet milk, two cups of corn starch mixed with flour, six teaspoonfuls of baking powder. Flavor slightly with bitter almond. Have the cakes the same thickness. Lay a white layer on each dark one.

FILLING.—The white of one egg beaten stiff, the grated rind of two lemons and juice of three or four. Powdered sugar to make thick frosting.

Velvet Cake.

One pound of sugar, half a pound of butter, one teacupful of cold water, one teaspoonful of cream of tartar, half a teaspoonful soda, four eggs. Beat the sugar and butter to a cream, dissolve the soda in the water, and sift the cream of tartar into one pound of flour, mixing thoroughly; add to the butter and sugar the flour and water. Beat the yolks of the eggs light, then the whites to a stiff froth, beat together for a minute, and stir into the cake, then beat three minutes. Bake in two pans.

Vanity Cake.

One and one-half cups of sugar, half a cup of butter, five eggs, half a cup of sweet milk, two cups of flour. Leave the whites of two eggs out for icing. Three teaspoonfuls of baking powder. Take out one-third of the batter, and add one teaspoonful of cinna-

mon, half a teaspoonful of cloves, one cup of chopped raisins, a little nutmeg and citron. Bake in three pans.

Gold and Silver Cake—No. 1.

SILVER PORTION.—Whites of six eggs, two cups of sugar, one cup of butter, one cup of sweet milk, one lemon, one cup of corn starch, two cups of flour, and two teaspoonfuls of baking powder.

GOLD PORTION.—Take the yolks of the eggs and the same preparation of the other ingredients as above described. Beat the sugar and butter to a cream, add the corn starch, beat smoothly, add the eggs, milk and flour, beat for fifteen minutes, flavor, and put in the pans.

Gold and Silver Cake—No. 2.

SILVER PORTION.—Whites of five eggs, two cups of sugar, one cup of sweet milk, three tablespoonfuls of butter, three cups of flour, and two teaspoonfuls of baking powder.

GOLD PORTION.—One cup of sugar, half a cup of butter, half a cup of sweet milk, and yolks of six eggs.

Gold and Silver Cake—No. 3.

SILVER PORTION.—Four cups of sugar, one cup of butter, whites of sixteen eggs, one cup of sweet milk, five cups of sifted flour, and two teaspoonfuls of baking powder.

GOLD PORTION.—Three cups of sugar, one cup of butter, yolks of ten eggs, one cup of sweet milk, four cups of flour, and two teaspoonfuls of baking powder.

Gold and Silver Cake—No. 4.

SILVER PORTION.—Two cups of pulverized sugar, half a cup of butter, three-quarters of a cup of sweet milk, whites of eight eggs, two teaspoonfuls of baking powder. Cream the butter and sugar, add the eggs well beaten, the flour and milk. Stir the whole for a few minutes.

GOLD PORTION.—One cup of sugar, three-quarters of a cup of butter, the yolks of eight eggs, half a cup of sweet milk, two teaspoonfuls of baking powder. Mix the same as silver cake.

Tri-Colored Cake.

The whites of five eggs, one cup of white sugar, half a cup of sweet milk, half a cup of butter; make as thick with flour as for muffins, two teaspoonfuls of baking powder. For the brown part take the same of brown sugar, with the yolks of five eggs, and the same proportion of the other ingredients as the above. For the pink part take the whites of two and a half eggs, one-fourth of a cup of butter, one-quarter of a cup of milk, half a cup of pink sugar, one teaspoonful of baking powder. Bake in jelly cake pans.

Snow Flake Cake—No. 1.

One cup of butter, three cups of white sugar, whites of ten eggs, half a cup of sweet milk, three and a half cups of flour, one heaping teaspoonful of baking powder in the flour. Stir the flour in quickly. Bake in three tins.

ICING FOR SNOW FLAKE CAKE.—Take the whites of three eggs, one pound of powdered sugar. Spread the icing; sprinkle cocoanut between each layer and over the top and sides.

Snow Flake Cake—No. 2.

Three cups of sugar, three-quarters of a cup of butter, whites of six eggs, one cup of cornstarch dissolved in one cup of sweet milk, two and one-half cups of flour sifted with two large teaspoonfuls of baking powder. Beat the sugar and butter to a cream, add the cornstarch dissolved in the milk, then the flour, and lastly the whites of the eggs well beaten. Bake in jelly cake pans.

SPREADING FOR THE CAKE.—Take a little constarch and prepare it just as you would for custard, have it very sweet, flavor highly with vanilla, and spread thinly every layer with this preparation.

Dolly in the Blanket.

Three eggs, one-quarter of a pound of flour, one quart of sweet milk, a little salt in the milk. Mix the milk, flour and yolks of eggs together. Put the whites in last. Bake in one pan, eat warm with sugar and cream.

Cup Cake.

One cup of sugar, three eggs, three tablespoonfuls of very cold water, one cup of flour, one teaspoonful of Royal Baking Powder sifted into the flour. Beat the eggs and sugar together, then add the water, sift the flour into the mixture; beat a little and bake in a long pan in a moderate oven.

Ice Cream Cake—No. 1.

Two large cups of sugar, one small teacup of butter, one small cup of cornstarch, one large cup of sweet milk, one large cup of flour, two heaping teaspoonfuls of baking powder, whites of eight eggs beaten stiff and put in last; use powdered sugar, and mix the baking powder well with the flour.

ICING FOR CAKE.—Four cups of pulverized sugar, half a cup of boiling water, put on the stove and boil until candied, then pour into the well-beaten whites of four eggs, beat hard until cool, then add one teaspoonful of citric acid, one of vanilla; dissolve a small lump of the acid in a tablespoonful of water, take from that a teaspoonful; spread thick between layers.

Ice Cream Cake—No. 2.

Two cups of sugar, one cup of butter, one cup of sweet milk, one cup of cornstarch, two cups of flour after it is sifted, whites of eight eggs, two large teaspoonfuls of baking powder; use powdered sugar, beat the sugar and butter to a cream, mix the baking powder thoroughly in the flour before putting it in the batter, lastly add the whites beaten to a stiff froth, flavor with vanilla.

ICING FOR CAKE.—Whites of four eggs, beaten very light, four cups of powdered sugar, half a pint of boiling water poured over the sugar, boil until it begins to harden when dropped into water, but do not let it get too hard, then pour slowly over the eggs, beating all the time, then add one teaspoonful of citric acid, flavor with vanilla; let stand until cold, then spread between the layers and over the top and sides. The icing should be about one-fourth of an inch thick between the layers; if the acid is not in liquid form,

dissolve a lump about the size of a bean in a tablespoonful of boiling water, use a teaspoonful of this.

Ice Cream Cake—No. 3.

Two large cups of sugar, one cup of butter, whites of eight eggs, one cup of sweet milk, two and a half cups of flour, half a cup of cornstarch, two teaspoonfuls of baking powder sifted in the flour, one teaspoonful of almond or vanilla.

ICING FOR CAKE.—One and a half large cups of sugar, whites of three eggs beaten light, boil the sugar with half a cup of water until it begins to thicken, then pour over the eggs, and beat until almost cold, flavor.

Chocolate Cake—No. 1.

Two cups of sugar, one cup of butter, four eggs, one cup of sweet milk, three cups of flour, two teaspoonfuls of baking powder.

ICING.—One-fourth cake of chocolate, one cup of sweet milk, yolk of one egg, one teaspoonful of vanilla. Boil all but the vanilla until thick. Sweeten to taste.

Chocolate Cake—No. 2.

Whites of seven eggs beaten to a stiff froth, one cup of butter, two cups of sugar, one-half a cup of sweet milk, three cups of flour, two teaspoonfuls of baking powder mixed well in the flour; add the flour and eggs alternately, then divide the mixture, grate chocolate in half, then pour in pans as marble cake: first a spoonful of white, then of dark until the pan is filled.

Chocolate Cake—No. 3.

One cup of butter, two cups of white sugar, six eggs beaten separately, or the yolks of twelve, four cups of sifted flour, two teaspoonfuls of baking powder well mixed in the flour. Bake in layers.

ICING.—Whites of two eggs well beaten, half a pound of sugar, half a pound of flour, one-fourth bottle of vanilla, half a cup of chocolate. Spread between the layers and over the top and sides.

Chocolate Cake—No. 4.

One cup of sugar, not quite half a cup of butter, half a cup of milk, two eggs, two cups of flour, two large spoonfuls of baking powder.

FILLING.—Grate not quite half a cake of chocolate, mix with half a cup of milk, the yolk of one egg, one cup of sugar. Boil all together, and when done add one teaspoonful of vanilla. Bake in layers. Put boiled icing between.

Dolly Varden Cake—No. 1.

Whites of five eggs, one cup of white sugar, half a cup of milk, half a cup of butter, two cups of flour, one teaspoonful of baking powder mixed well in the flour. Take the yolks of the eggs and the same proportion of the other ingredients for the other half of the cake; add one teaspoonful of baking powder, one pound of currants, one teaspoonful of cinnamon and nutmeg. Bake in layers.

Dolly Varden Cake—No. 2.

Four eggs, two cups of sugar, half a cup of butter, one cup of sweet milk, three cups of flour, two teaspoonfuls of baking powder. Take one-half the quantity and add one cup of raisins cut in halves, one cup of currants, half a nutmeg, two teaspoonfuls of cinnamon, two teaspoonfuls of cloves. Bake in layers an inch thick. Put icing between.

Excellent Cake.

One pint of sugar, one cup of butter, five eggs, one cup of milk, one quart of flour, two teaspoonfuls of baking powder mixed well in the flour. Bake in layers.

Lady Cake.

One pound of sugar, six ounces of butter, the whipped whites of ten eggs, three-fourths of a pound of sifted flour. Flavor with bitter almonds. Flavor the frosting with vanilla. The combination is very pleasant. Bake in square tins.

White Mountain Cake—No. 1.

One and one-half cups of white sugar, half a cup of butter, one cup of sour milk, five eggs, half a teaspoonful of soda dissolved in half the milk, two cups of flour, half a teaspoonful of cream of tartar sifted in the flour, half the rind of a lemon. Mix sugar and butter well together, add half the milk, then half the flour; add half the yolks of the eggs, then the balance of everything. This makes the yellow cake.

WHITE PART.—One and one-half cups of sugar, half a cup of butter, one cup of sour milk, whites of five eggs, half the rind of a lemon, two cups of flour, two teaspoonfuls of baking powder mixed well in the flour.

ICING FOR CAKE.—Whites of three eggs, beat the eggs to a stiff froth, then add sugar and the juice of a lemon. Sprinkle cocoanut on each layer and over the top.

White Mountain Cake—No. 2.

Three cups of sugar, one cup of butter, one cup of sweet milk, three and one-half cups of flour, two teaspoonfuls of baking powder, whites of ten eggs. Bake in six cakes. Ice with the whites of three eggs well beaten and thickened with sugar and cocoanut.

White Mountain Cake No. 3.

Whites of three eggs, or two eggs whites and yolks beaten separately, one cup of sugar, half a cup of butter, half a cup of sweet milk, two and one-half cups of flour, one teaspoonful of baking powder, two-thirds of a teaspoonful of extract of lemon. Beat butter light.

White Mountain Cake—No. 4.

One pound of sugar, one pound of flour, one cup of milk, whites of eight eggs, three teaspoonfuls of baking powder. Bake in layers, ice or cocoanut between.

White Mountain Cake—No. 5.

One pound of white sugar, one teacup of butter, half a teacup

of sweet milk, the whites of ten eggs, three cups of flour, two teaspoonfuls of baking powder. Flavor with vanilla or almonds. Bake as jelly cake, with icing between.

Fig Cake—No. 1.

Two cups of sugar, three-fourths cup of butter, whites of four eggs, one cup of milk, four cups of flour, three teaspoonfuls of baking powder. Make in two layers.

FILLING.—One pound of figs, chopped fine; one pound of almonds, one pound of filberts, blanched and chopped; whites of three eggs beaten stiff, sugar enough to make good icing, then mix the nuts and figs in the icing and spread between the layers and on the top; ice the top layer also. It will be rather stiff, but press it down with a knife.

Fig Cake—No. 2.

One cup of sugar, half pound of butter, half a cup of sweet milk, three eggs, two and one-half cups of flour, three teaspoonfuls of baking powder. Bake in two layers.

FILLING.—Half pound of figs, chopped fine, one cup of sugar, one cup of water. Boil to the consistency of jelly and add half a pound of filberts and half a pound of almonds. Spread between the layers and ice the top.

Fig Cake—No. 3.

WHITE PART.—One cup of sugar, half a cup of butter, half a cup of milk, one and one-half cups of flour, whites of four eggs, one teaspoonful of baking powder.

GOLD PART.—Half a cup of sugar, one-fourth of a cup of butter, one-fourth of a cup of milk, one cup of flour, yolks of four eggs, one teaspoonful of baking powder, chop one-half of a pound of figs and put in the gold part after the cake is in the pan. Put an icing between the layers.

Minnehaha Cake.

One and one-half cups of granulated sugar, half a cup of butter stirred to a cream, whites of six eggs, or three whole eggs, two tea-

spoonfuls of baking powder put in two heaping cups of sifted flour. Bake in layers.

FILLING.—One cup of sugar, a little water; boil together until brittle when dropped into cold water, remove from the stove, stir quickly into the well beaten white of one egg, add to this a cup of stoned raisins, or a cup of chopped hickory nuts.

Garfield Cake.

Ten eggs, one pound of sugar, two lemons, half of a pound of flour. Beat whites and yolks separately; add to all the yolks the whites of seven eggs, the sugar, the rind of two lemons, juice of one. Bake in layers.

FILLING.—To the whites of three eggs, allow one pound and a quarter of powdered sugar, beat stiff as for icing, take out enough to cover the top of the cake, set aside, add to the rest the juice and half the grated rind of a large orange. When the cake is nearly cold spread this between the layers. Beat into the icing reserved for the top a little lemon juice; if needed, more sugar; it should be stiffer than that spread between the cakes.

French Cream Cake—No. 1.

One cup of sugar, three eggs, one and one-half cups of milk, two cups of flour, one teaspoonful of baking powder. Bake like Jelly Cake, only have the layers thicker; when done split open with a sharp knife, and place one above the other with the crust down. Cream between each layer.

CREAM FOR THE CAKE.—One pint of milk, two eggs, one cup of sugar, two tablespoonfuls of cornstarch, boil all together and then add one-half a cup of butter and two teaspoonfuls of vanilla.

French Cream Cake—No. 2.

One cup of sugar, three eggs, one and one-half cups of flour, two tablespoonfuls of cold water, one teaspoonful of baking powder. Bake like Jelly Cake.

CREAM FOR CAKE.—Boil nearly a pint of milk with two small tablespoonfuls of cornstarch dissolved in a little milk before stirring

in, add a small cup of sugar when nearly done, and half a cup of butter, add two well beaten eggs when milk has come to a boil. Flavor to taste.

Cream Cake.

Two cups of sugar, two eggs, one cup of sweet cream, two teaspoonfuls of baking powder, one and one-half cups of flour, if not stiff enough add a little more.

CREAM FOR BETWEEN THE LAYERS.—One pint of milk, half a teacup of sugar, one egg, two teaspoonfuls of cornstarch. Boil until thick.

Rochester Cake.

Two cups of sugar, three-fourths of a cup of butter, three cups of flour, one cup of sweet milk, three eggs, three teaspoonfuls of baking powder. Bake one-half of the cake without the spices. For the dark part add one cup of raisins, one nutmeg, one teaspoonful of cinnamon and cloves. Boiled icing between.

Roll Jelly Cake—No. 1.

Four eggs, one cup of sugar, one cup of flour, one teaspoonful of baking powder, a pinch of salt. This will make two cakes. Spread thin on long tins.

Roll Jelly Cake—No. 2.

Take three eggs beaten thoroughly, one cup of sugar, one of flour; stir them well together; add one teaspoonful of cream of tartar, half a teaspoonful of soda, the soda to be dissolved in a little water, cream of tartar in the flour. Bake in long pans; spread with jelly; roll.

Orange Cake—No. 1.

One cupful of butter, two cups of sugar, one cup of milk, five eggs, three and one-fourth cupfuls of flour, one and one-half teaspoonfuls of baking powder, juice of one orange. Bake in jelly cake pans.

FILLING FOR BETWEEN THE LAYERS.—One cup of milk, two eggs well beaten, two tablespoonfuls of corn starch, two oranges,

rind of one, two tablespoonfuls of sugar. Put the milk on to boil, mix the corn starch smooth with a little milk, add the beaten eggs, the juice of oranges and grated rind of one, beat a little and pour into the boiling milk; stir until thick enough to spread.

Orange Cake—No. 2.

Two cups of sugar, six eggs, two cups of flour, two teaspoonfuls of baking powder, mixed in the flour, ten tablespoonfuls of cold water, grate the rind and pulp of one orange in the batter; keep the whites of three eggs out for icing; add the juice of one orange.

Banana Cake.

Two cups of sugar, half a cup of butter, one cup of sweet milk, two cups of flour, one cup of corn starch, two heaping teaspoonfuls of baking powder, whites of four eggs beaten stiff and added last.

FILLING FOR BETWEEN THE CAKE.—One cup of milk, two eggs, two tablespoonfuls of sugar, two tablespoonfuls of corn starch; mix the corn starch smooth in a little milk, add the beaten eggs and pour in the boiling milk; stir until thick enough to spread over the cakes, then lay a banana, sliced thin, over it.

Ambrosia Cake.

One cupful of butter, two of sugar, one of milk, and three and one-fourth cupfuls of flour, five eggs, one and one-half teaspoonfuls of baking powder. Bake in jelly cake pans. When cold spread with two cups of whipped cream, one grated cocoanut, two eggs, three-fourths of a cup of sugar, two oranges, and the grated rind of one.

Tea Cake.

A small half cup of butter, three eggs, two cups of sugar, one cup of milk, three cups of flour, three teaspoonfuls of baking powder mixed in the flour. Cream the butter, beat in the sugar thoroughly, and then add each egg separately. Bake in a hot oven.

Delicate Cake.

One and a half cups of sugar, one and a half cups of flour, half

a cup of butter, half a cup of milk, half a cup of cornstarch, the whites of six eggs, two teaspoonfuls of baking powder.

Snow Cake.

Whites of ten eggs, one and a half cups of fine white sugar, one cup of flour, sift the sugar in the flour and cream of tartar. Bake in jelly tins.

ICING FOR CAKE.—One-fourth cup of extract of gelatine, half a cup of warm water, two pounds of pulverized sugar. Dissolve the gelatine in the water, add to the sugar. Beat until very light, add two teaspoonfuls of vanilla.

Lady Fingers—No. 1.

To make them very nice for tea, rub half a pound of butter into a pound of flour, to this add half a pound of sugar, the juice and grated rind of one large lemon, and lastly, three eggs, the whites and yolks beaten separately, and the whites stirred in after all the other ingredients are well mixed together. This dough, if properly made, will be stiff enough to make rolls about the size of a lady's finger; it will spread when in the oven, so that it will be of the right size and shape. If you wish them to be especially inviting, dip them into icing after they are baked. Take pains to see that the icing is so hard that it will not run, set the cakes on a platter in a cool room until the icing is firm. Best while fresh.

Lady Fingers—No. 2.

Four eggs beaten separately, three ounces of sugar, three ounces of flour, flavor with rosewater. Drop with a funnel on buttered paper, the length of a finger; bake moderately, and when done, stick the bottoms of two together. A wet cloth laid on the bottom of a cake dish will loosen a cake when it sticks.

Icing for Cakes.

Whites of two eggs, fifteen tablespoonfuls pulverized sugar, pour one-fourth of a quart of water over the sugar, and boil until clear and candied, but not brittle; pour the boiling sugar slowly

over the whites until cream, add half a teaspoonful of flour to one of vanilla.

Icing.

The whites of four eggs, three-fourths of a pound of fine sifted sugar, put the sugar into a bright kettle, pour over it three-fourths of a wineglass of water; when it boils up clear take off the fire stirring it constantly very hard until it is cool enough, not to curdle the eggs, add the whites of eggs, and ice the cake.

Icing.

One-fourth cup of Cox's Gelatine, half a cup of warm water, two pounds of pulverized sugar, beat until very light, add two tablespoonfuls of vanilla. Ice the cake.

Lemon Icing.

One pound of white sugar, half a tumbler of water, the juice of a small lemon or half a teaspoonful of cream of tartar; let it boil until it becomes a thick syrup, then pour it into an earthen bowl to cool, when cold enough, add the whites of three eggs, beat until white and smooth.

Snow Flake Icing.

Two cups of sugar, water enough to dissolve the sugar, boil without stirring for five minutes, try in cold water, when it has reached the firmness of jelly beat the whites of two eggs to a stiff froth and add to the sugar, stirring briskly until it is almost cold.

Snow Flake Icing.

Whites of three eggs beaten to a stiff froth, one large cup of granulated sugar moistened with four tablespoonfuls of hot water, boil sugar briskly for five minutes or until it jingles on the bottom of the cup when dropped into cold water, then pour the boiling syrup upon the beaten eggs in a small stream, beating hard with the right hand; if preferred, add half a pound of English walnuts or hickory nuts, chopped fine.

Chocolate Icing.

Three-fourths of a cup of chocolate, two cups of sugar, three tablespoonfuls of cream. Boil until thick enough to spread, stirring it constantly.

Cocoanut Filling.

The whites of two eggs beaten stiff, half a pound of sugar, half a pound of grated cocoanut.

Coloring for Icings.

A little lemon juice whitens icing, strawberry juice or cranberry syrup gives a pretty pink shade. It may be colored yellow by using the yolk of an egg, or by putting the grated peel of a lemon or orange into a thin muslin bag and squeezing it hard into the egg and sugar.

Filling for Orange Cake—No. 1.

Take the rind and juice of two oranges, or one lemon, one cup of sugar, one egg; beat all together, put into a pan with a lump of butter, boil until stiff enough to cool; spread the layers.

Filling for Orange Cake—No. 2.

One cup of milk, two eggs well beaten, two tablespoonfuls of cornstarch, two oranges, rind of one, two tablespoonfuls of sugar. Put the milk on to boil, mix the cornstarch, smooth with a little milk, add the beaten eggs, the juice of oranges and grated rind of one, beat a little and pour in the boiling milk, stir until thick enough to spread.

Vanilla Cream Filling.

One pint of milk, two eggs, one cup of sugar, two tablespoonfuls of cornstarch, boil all together and then add half a cup of butter, and two tablespoonfuls of vanilla.

Cheap Frosting.

The white of one egg, break it into a bowl and add three tablespoonfuls of sugar, beat until very light, then flavor and stir in a

little cornstarch and sugar to make it firm enough. Spread quickly and finish as you go.

Small Cakes—Cookies, Jumbles and Tarts.

Six eggs, two cups of sugar, one and a half cups of butter, half cup of milk, two teaspoonfuls of baking powder, flour enough to roll.

Caraway Cookies.

Three cups of sugar, one cup of butter, four eggs, half cup of cold water, two teaspoonfuls of baking powder, roll out thin, sprinkle with white sugar, two tablespoonfuls of caraway seed. Delicious.

Coriander Cookies.

Six eggs beaten light, two cups of sugar, one and a half pounds of butter, beat the butter and sugar until light, half a cup of milk, two teaspoonfuls of baking powder, flour enough to roll, two tablespoonfuls of coriander seed.

Cookies.

Five eggs, beaten light, one and a half pounds of butter, two cups of white sugar, four tablespoonfuls of cream, two teaspoonfuls of baking powder. When rolled out sprinkle with sugar, and roll again. Cut into small cakes.

Cinnamon Cookies.

Two cups of sugar, one cup of sour cream, one egg, half a teaspoonful of soda, a little salt; flavor with cinnamon.

Lemon Cookies.

Six eggs, whites and yolks beaten separately, one cup of butter, three cups sugar, flour to make batter, just stiff enough to be moulded with well floured hands, one grated lemon. Make into round cakes and bake in a quick oven.

Ginger Cookies.

One cup of sugar, two cups of molasses, one cup of butter, one cup

of sweet milk, one tablespoonful of cinnamon, one tablespoonful of ginger, three teaspoonfuls of baking powder, flour enough to roll thin.

Cookies.

Two cups of sugar, half a cup of butter, one egg, two-thirds of a cup of buttermilk, a level teaspoonful of soda, a little salt and nutmeg.

Cookies.

Two cups of sugar, one cup of sour cream, one egg, half a teaspoonful of soda, a little salt. Flavor with nutmeg or cinnamon.

Almond Cookies.

One and a half cups of butter, three cups of sugar, three-fourths of a pound of blanched almonds, chopped, with a teaspoonful of rose water over them, six eggs, three-fourths of a cup of milk, three teaspoonfuls of baking powder. Flavor with lemon.

Cream Cookies.

Three eggs, three cups of sugar, one and a half cups of butter, one cup of sour cream, one teaspoonful of soda, flour enough to make a dough as soft as it can be rolled.

Eggless Cookies.

Two cups of sugar, one cup of butter and lard mixed, one cup of milk, two heaping teaspoonfuls of baking powder, flour enough to stiffen them. Ice or wet them with the white of an egg and sprinkle broken almonds over them.

Jumbles.

One pound of sugar, three-fourths of a pound of butter, three eggs, flour enough to make a very soft dough; roll very thin before cutting. Bake in a cool oven.

Cocoanut Jumbles.

Grate one cocoanut, half a pound of butter, half a pound of sugar; beat the sugar and butter to a cream, thin with three well

beaten eggs; stir in the nut gradually, making a stiff batter. Add a little rose water to vanilla.

Jackson Jumbles.

Three cups of sugar, one cup of butter, one cup of sweet cream, two eggs, five cups of flour, two teaspoonfuls of baking powder.

Clay Jumbles.

Three cups of sugar, two cups of butter, five cups of flour, two eggs, two teaspoonfuls of baking powder. Flavor with rose water; roll in loaf sugar.

Almond Jumbles.

Half a pound of sugar, half a pound of butter, four eggs, one cup of cream, or milk, three-fourths of a pound of almonds, blanched and chopped fine, but not pounded, one pound of flour, two teaspoonfuls of baking powder, two tablespoonfuls of rose water. Cream the butter and sugar, stir in the beaten yolks, add the cream, stir in the flour gradually, add the almonds and rose water, lastly the beaten whites very lightly and quickly. Drop in rings or round cakes upon buttered paper and bake immediately.

Lemon Jumbles.

Two cups of sugar, one large cup of butter, half a cup of sour cream, two small lemons, juice of two and grated rind of one, one level teaspoonful of soda dissolved in a little water, flour enough to make a soft dough, as soft as it can be rolled. Cut with a cake cutter when baked, ice with boiled icing.

Jumbles.

One pound of sugar, one pound of butter, one pound of sifted flour, four eggs, ten drops of essence of lemon, one teaspoonful of cinnamon, one nutmeg, and half a glass of rose water.

Sand Tarts—No. 1.

Two cups of white sugar, one cup of butter, whites of three eggs, make stiff with flour and roll very thin, then dust with sugar and

roll over once; wet with the white of an egg and sprinkle with cinnamon.

Sand Tarts—No. 2.

One pound of white sugar, one pound of flour, ten ounces of butter, two eggs; roll out thin, then rub them with the white of an egg, and sprinkle cinnamon over white sugar, broken almonds.

Sand Tarts—No. 3.

One pound of brown sugar, ten ounces of butter, yolks of three eggs, one pound of flour; roll in a thin sheet. Beat the whites, spread over the top, and sprinkle sugar and cinnamon over them. Cut out and bake.

Sand Tarts—No. 4.

One pound of butter, one pound of sugar, three eggs, flour enough to make a soft dough, the white of one egg washed over the top; add a little cinnamon with powdered sugar on top. Roll very thin, cut out and bake.

Sand Tarts—No. 5.

Two cups of sugar, one cup of sweet milk, one cup of butter, three teaspoonfuls of baking powder, flour enough to roll; cut in squares; sprinkle sugar over them. Bake in a quick oven.

Ginger Cake—No. 1.

One cup of molasses, one cup of sugar, one and a half cups of sour cream, a small lump of burnt alum, put in the cream, five eggs, beat the whites and yolks separately, one tablespoonful of soda dissolved in a spoonful of vinegar.

Ginger Cake—No. 2.

One quart of molasses, one pint of milk, half a pint of butter and lard mixed, two tablespoonfuls of soda dissolved in a little boiling water, four even tinfals of flour, beat the yolk of an egg, add one teaspoonful of water, and rub over the top of the cakes. Mark off the cake in squares and set in the oven.

Ginger Cake—No. 3.

One tinful of molasses, two teacups of sugar, one teacup of lard and butter mixed, one tinful of buttermilk, two tablespoonfuls of soda, one teaspoonful of burnt alum dissolved in not quite a half teacup of boiling water, three eggs, the yolks of two leave out. First put your sugar and molasses in the pan, then add the lard and two tablespoonfuls of soda; heat the buttermilk boiling hot and stir in, then the eggs well beaten, and burnt alum, add flour enough to make stiff, beat the two yolks, add a teaspoonful of water and rub over the top of the cakes. Mark off in squares; bake immediately.

Ginger Cake—No. 4.

One pint of molasses, half a pint of sour milk, half a pint of butter and lard mixed, two teaspoonfuls of soda, one teaspoonful of cloves, two teaspoonfuls of ginger, flour enough to make a soft dough, beat the yolk of an egg, add one teaspoonful of water, rub over the top of the cakes to give a nice gloss.

Sponge Ginger Bread—No. 1.

One pint of New Orleans molasses, one pint of lard and butter, mixed and melted, two cups of brown sugar, five eggs, beaten separately, one pint of buttermilk, one tablespoonful of soda dissolved in a little of the milk, add just before the whites of the eggs, flour enough to make it tolerably stiff, one and a half tablespoonfuls of ginger.

Sponge Ginger Bread—No. 2.

Five cups of flour, one cup of molasses, one cup of sugar, one cup of sour milk, one heaping tablespoonful of butter, two teaspoonfuls of soda dissolved in hot water, one tablespoonful of ginger, one tablespoonful of cinnamon; mix the molasses, sugar, butter and spice together, warm them slightly, and beat until they are lighter in color by many degrees than when you began, add the milk and the soda and mix all well and add the flour; beat hard for five minutes, and bake in a broad, shallow pan. Half a pound

of seeded raisins chopped fine and dredged in flour will improve them.

Soft Ginger Bread—No. 1.

One pint of molasses, half a pint of lard and butter mixed, half a pint of sour milk, one cup of sugar, two eggs, two teaspoonfuls of soda, one teaspoonful of ginger, two teaspoonfuls of cloves, flour enough to make stiff. Bake in a moderate oven.

Soft Ginger Bread—No. 2.

One pint of New Orleans molasses, half a pint of buttermilk, half a pint of butter and lard, two or three eggs, a little salt, one tablespoonful of soda, half a cup of sugar, flour enough to make a soft dough.

Soft Ginger Bread—No. 3.

One cup of butter, one cup of sugar, one cup of molasses, two eggs, one cup of sour cream or buttermilk, one teaspoonful of soda, dissolved in hot water, one teaspoonful of ginger, one teaspoonful of cinnamon, four cups of flour, more if required. Stir butter, sugar, molasses and spice together to a light cream; set on the range until slightly warm, then beat the eggs light; add the milk, the eggs and soda, lastly the flour; beat very hard ten minutes and bake at once.

Ginger Snaps—No. 1.

Two cups of molasses, one cup of butter, one cup of sugar, one tablespoonful of ginger, one tablespoonful of cloves, one tablespoonful of cinnamon, one level teaspoonful of soda dissolved in a tablespoonful of boiling water; enough flour to make stiff.

Ginger Snaps—No. 2.

One cup of molasses, one cup of sugar, one cup of butter and lard, mixed, one small teaspoonful of soda dissolved in not quite a half cup of boiling water, pour the boiling water on the soda, put in last spice to taste. Make stiff, roll thin.

Ginger Snaps—No. 3.

One pint of molasses, one cup of butter; boil together and when cold add one level teaspoonful of soda dissolved in a tablespoonful of boiling water; spice to taste, flour enough to make a stiff dough; roll thin and bake in a moderately hot oven.

Ginger Snaps—No. 4.

One pound of butter, one pound of sugar, flour enough to make a soft dough, the white of one egg washed over the top, add a little cinnamon, with powdered sugar; roll very thin; cut any shape.

Wafers.

Three cups of sugar, two cups of butter, two eggs, half a cup of rich milk, one small teaspoonful of soda, two nutmegs; roll out thin.

Ginger Wafers.

One cup of butter, one cup of sugar, one cup of molasses, half a cup of cold coffee left from breakfast, two even teaspoonfuls of soda, one tablespoonful of ginger, and flour enough to make a stiff dough. Knead it hard and roll very thin, and bake in a quick oven.

Lemon Snaps.

Rub one-quarter of a pound of butter into one-half pound of flour, add one-half pound of moist sugar, one-half ounce of ground ginger, and the grated rind and juice of a lemon; mix with a little molasses to a paste thin enough to spread on tins. Bake in a moderate oven, and when done enough, cut it into strips while still on the tins, and then roll it around the fingers. When cold, put in a tin at once, or they will lose their crispness.

Wafers.

One pound of flour, two tablespoonfuls of butter, a little salt; mix with sweet milk into a stiff dough, roll out very thin, cut into round cakes and again roll these as thin as they can be handled; lift them carefully, lay in a pan and bake very quickly; paper and

flour the baking pan instead of greasing. These are extremely nice for invalids.

Doughnuts—No. 1.

Two tinfuls of sweet milk, one tinful of lard and butter mixed, one tinful of sugar, two teaspoonfuls of baking powder, six or eight eggs beaten light, a little salt, flour to make a soft dough.

Doughnuts—No. 2.

One pint of buttermilk, one cup of sugar, two-thirds of a cup of lard and butter mixed, one level spoonful of salt, one teaspoonful of baking soda, one teaspoonful of cream of tartar, yolks of six eggs (two eggs will do).

Doughnuts—No. 3.

Three-fourths of a cup of butter, two cups of sugar, three eggs well beaten, half a nutmeg grated, one teaspoonful of soda, two cups of sour milk, seven and a half cups of sifted flour.

Doughnuts—No. 4.

Scald a pint of milk, one teacup of mixed butter and lard, rub shortning in a quart of flour; melt two teacups of sugar in milk; three eggs, one cup of yeast. Make into stiff batter in the evening, stand over night in a warm place; in the morning make into a soft dough, when near dinner time they will be light enough to roll out and fry in lard.

Crullers—No. 1.

One pound of sugar, one cup of sour milk, one teaspoonful of soda, four tablespoonfuls of melted butter, three eggs, one nutmeg, flour enough to roll. Fry in lard.

Crullers—No. 2.

Two cups of sugar, four eggs, two cups of buttermilk, one cup of butter; pearl-ash and nutmeg.

Crullers.

One pound of sugar, one teacupful of sour milk, three eggs, one teaspoonful of soda, butter the size of an egg; bake in lard.

Snow Balls—No. 1.

One cup of sugar, two eggs, four tablespoonfuls of milk, one teaspoonful of cream of tartar, one of soda, spice to your taste; flour to roll out in balls, fry in lard, dip in the whites of eggs, then in powdered loaf sugar till white.

Snow Balls—No. 2.

One cup of sugar, two eggs, four tablespoonfuls of milk, one teaspoonful of cream of tartar, one of soda, spice to your taste, flour to roll out in balls; fry in lard, dip in the whites of eggs, then in powdered loaf sugar till white.

Snow Balls—No. 3.

One pint of sweet cream, six eggs, flour to make a stiff dough; fry in lard.

French Straws.

Eight eggs, ten ounces of sugar, two teaspoonfuls of cinnamon and nutmeg mixed. Beat the eggs, add sugar and spice and enough flour to make a dough. Roll out half an inch thick, cut in strips the length of your finger; give each one a twist, drop in hot lard. When cool sift sugar over them.

Crentylsns.

Two cups of sugar, one cup of butter, one cup of milk, four eggs, one teaspoonful of soda, flour enough to make stiff. Cut in rings and bake in lard.

Puffets.

One quart of flour, one-half teaspoonful of salt, butter the size of an egg, two tablespoonfuls of white sugar, one pint of sweet milk, three teaspoonfuls of baking powder. In all such recipes sift the baking powder into the flour, beat the eggs separately, adding the whites last. Put the butter in the flour. Bake in gem pans in a hot oven.

German Puffs.

One pound of sugar, four eggs, butter the size of a walnut, one cup of sour cream, one teaspoonful of soda.

Puff's—No. 1.

One quart of flour, one of sweet milk, four eggs, butter the size of a walnut, one teaspoonful of soda.

Puff's—No. 2.

One pint of milk, three eggs beaten separately, one tablespoonful of flour, two tablespoonfuls of butter. Bake in cups twenty minutes. Eat warm with dip.

Puff's—No. 3.

Three cups of sweet milk, three eggs, three tablespoonfuls of flour and a little salt. Mix these ingredients thoroughly. Drop a tablespoonful of this batter into a greased gem pan heated to about the degree you would heat waffle irons. Bake in a very hot oven.

Puffets.

One quart of flour sifted, two heaping teaspoonfuls of baking powder, one-fourth of a pound of butter, or half a cupful rubbed in the flour, one pint of sweet milk, stir up; drop in gem pans. Bake twenty minutes.

Chocolate Puff's.

One pound of pulverized sugar, three ounces of chocolate, melt but do not leave it cook; whites of three eggs beaten very stiff, stir the sugar into the chocolate, then the whites of the eggs, roll out, cut into little squares about one-fourth of an inch thick, bake in a hot oven—not hot enough to burn. Sprinkle flour on the bottom of the pan to prevent their sticking.

Jouffle Puff's.

Five eggs, one pint of boiling milk, two tablespoonfuls of sugar, one cup of flour. Pour the boiling milk on the flour, add a small piece of butter; when cooled a little, add the yolks of the eggs well beaten and the sugar; lastly, the whites beaten stiff. Put in the oven as you sit down to dinner. Serve with soft sauce.

Cream Puffs.

One cup of hot water, half a cup of butter. Boil the water and butter together and stir in a cupful of dry flour while boiling. When cool add three eggs not beaten. Mix well; drop by the tablespoonful on buttered tins. Bake in a quick oven twenty-five minutes. This makes fifteen puffs.

To make the cream for the puffs, one cup of milk, half cup of sugar, one egg, three tablespoonfuls of flour, beat eggs and sugar together, add the flour, stir in the milk while boiling; flavor when cool when the puffs are fully open, and fill with cream.

Crumpets—No. 1.

Mix together thoroughly, while dry, one quart of sifted flour (loosely measured), two heaping teaspoonfuls of yeast powder and a little salt; then add two tablespoonfuls of melted butter and sweet milk enough to make a thin dough. Bake quickly in muffin rings or patty pans.

Crumpets—No. 2.

Take one quart of head dough; break three eggs, separating yolks and whites; whip both to a light froth; mix with the dough and gradually add tepid water until the batter is of the consistency of buckwheat cakes. Beat well and let rise. Bake in small round cakes on a hot griddle.

Rosettes.

Three eggs, the yolks beaten very light, add one quart of milk, butter size of an egg, cut in little pieces into the milk and eggs, add three cups of flour or enough to make a batter of the consistency of waffles, a little salt, two teaspoonfuls of cream of tartar and one of soda, last of all the whites of the eggs beaten very light and stirred quickly into the mixture. To be baked in a quick oven.

Muffins.

Beat separately four eggs to a pint of sweet milk; a lump of butter the size of an egg, three teaspoonfuls of baking powder mixed with flour; make as thick as waffles; add a little salt.

Graham Muffins.

One and one-half cups of sour milk, not quite a half teacupful of butter and lard, two eggs, two teaspoonfuls of syrup, one teaspoonful of soda, one of salt; mix Graham with some wheat flour. Make as stiff as possible.

Corn Muffins.

Sift one quart of flour and one cup of corn meal with three large teaspoonfuls of baking powder. Cream together one cup of butter, one cup of sugar, and three eggs, beaten separately; add one pint of milk, then stir in flour and corn meal; drop with a spoon into well-larded muffin rings. Bake in a hot oven.

Corn Muffins.

One large cupful of sweet milk, one cup of buttermilk or sour cream, in which dissolve one-half teaspoonful of soda, one large tablespoonful of lard, one cup of boiled rice, one cup of corn meal, one tablespoonful of sugar, and two eggs.

Tea Muffins.

One cup of sweet milk, one egg, two and one-half cups of flour, a little salt, one teaspoonful of cream of tartar, half a teaspoonful of soda.

Morton House Muffins.

One-half a cup of butter, one-half a cup of sugar, one egg, one and two-thirds cups of sweet milk, one of Indian meal, two of flour, two teaspoonfuls of baking powder.

Raised Muffins.

One quart of warm milk, butter the size of an egg, four eggs, one-half a tablespoonful of salt, one cup of yeast, flour enough to make a stiff batter, a tablespoonful of sugar. Raise it over night.

Muffins.

One pint of milk, two eggs, a lump of butter the size of an egg, one small cup of yeast, make a stiff batter, let it rise, bake in muffin rings.

Hominy Muffins.

Two cups of hominy boiled cold, three eggs, sour milk; if sweet, add one teaspoonful of cream of tartar, half a cup of melted butter, two teaspoonfuls of salt, two tablespoonfuls of white sugar, one large cup of flour, one teaspoonful of soda. Beat the hominy smooth, stir in the milk, then the butter, next the eggs, which should just be well beaten, then the soda dissolved in hot water, lastly the flour.

Rice Muffins—No. 1.

One pint of boiled rice, one of sweet milk, five eggs, one-half a cup of butter and lard mixed, one pint of sponge and a pinch of salt. Beat the yolks of the eggs, rice and butter together, then add the sponge and milk, stir in enough flour to make a batter; let rise very light, beat the whites of the eggs and stir them in just before baking.

Rice Muffins—No. 2.

One cup of cold boiled rice, one pint of flour, two eggs, enough milk to make a thin batter, one tablespoonful of butter, one teaspoonful of salt, beat hard; bake quickly.

Muffins.

One pint of warm milk, three or four eggs, lard the size of an egg, one teaspoonful of salt, and one-half of a cup of yeast; mix the flour stiff enough to drop from a spoon. Let it rise three hours in a warm room.

Sally Lunn—No. 1.

One-half of a teacupful of warmed butter in two pints of milk with a little salt, three well beaten eggs, seven cups of sifted flour, and one-half of a cup of yeast. Pour into pans and bake when light.

Sally Lunn—No. 2.

One pint of milk, four eggs, four spoonfuls of sugar, one cup of butter, two spoonfuls of yeast, flour to make a batter, let it rise and bake one hour.

Sally Lunn Without Yeast.

One quart of flour, one-half pint of milk, two eggs, a piece of butter the size of an egg, three tablespoonfuls of sugar, one teaspoonful of soda, and two of cream of tartar or three of baking powder. Bake twenty minutes.

Rusk.

One cup of sugar, one-half a cup of butter, two eggs, six cups of flour, two of milk, four teaspoonfuls of cream of tartar, two of soda, bake in a hot oven; eat warm.

Sweet Rusk.

One quart of new milk, three tablespoonfuls of yeast, flour to make a thick batter, mix at night and in the morning add one cup of butter and lard mixed, and one cup of sugar rubbed together; three eggs well beaten, preserving the white of one beaten to a stiff froth with a little sugar to spread over the top.

French Rolls.

Two quarts of sifted flour, a little less than two ounces of butter, half a cup of yeast, one pint of new milk, whites of seven eggs beaten to a stiff froth, one-half a teaspoonful of salt. Work half an hour at night, lay in a cloth and cover tight; in the morning mould into long pointed rolls and let them rise. Bake in a quick oven fifteen minutes.

Parker House Rolls.

Two quarts of flour, one teaspoonful of salt, two tablespoonfuls of lard, one pint of scalded milk, half a cup of yeast, a scant half teacupful of white sugar, mix well the lard, salt and flour, when the milk is lukewarm then add the sugar and yeast, make a deep hole in the flour, pour in the mixture just covering it lightly with flour, let it rise seven or eight hours, then mix as soft bread, roll out, cut round, and lap over, putting a lump of butter between the laps, then let the rolls rise in the pan previous to baking.

Sweet Rolls.

Take a piece of bread dough when moulded, one quart, roll out, sprinkle one small teacupful of sugar over a half cup of butter and three well beaten eggs, roll up and press through the dough with your hands until it is well mixed, make into cakes, let it rise, wash over the top of the cakes with the well beaten yolk of an egg, add a teaspoonful of water to the yolk.

Pocket Books.

Warm one quart of new milk, add three-fourths of a cup of butter, half a cup of sugar, three well beaten eggs, stir in flour enough to make a moderately stiff sponge, and three-fourths of a cup of yeast, set it in a warm place to rise which will take three or four hours, then mix in flour to make a soft dough, and let it rise again. When well raised roll into sheets one half an inch in thickness, spread with butter, sprinkle with cinnamon, cut into squares and fold over, pocket-book shape, put in pans to rise for a little while, when they will be ready for the oven. In the summer the sponge can be made in the morning and rise in time to make for tea; in cold weather it is best to set it over night.

Cinnamon Rolls.

Take light dough, mix in half a cup of butter two eggs, roll it out about one-fourth of an inch in thickness, spread with butter, then sprinkle well with sugar and cinnamon, roll it up, cut as you would biscuit, put in pans to raise; when light spread with butter, sprinkle with sugar and cinnamon and bake.

Graham Breakfast Rolls.

Two pounds of potatoes boiled and pressed through a colander, one pint of water, one-half a cup of sugar, one teaspoonful of salt, and one-half a cup of yeast; mix into a stiff dough with Graham flour, let it rise over night, and in the morning mould into small cakes, when light bake in a hot oven.

Buns, Whigs, Rye Drop Cakes and Gems.

One pint of water, one cup of yeast, one cup of sugar, one cup of butter, mix with this if you wish, one teaspoonful of salt, two teaspoonfuls of baking powder. Take lukewarm water, stir your flour in, then add the yeast; let it rise over night. In the morning add the sugar, butter, and baking powder; just sprinkle it over with enough flour to make a soft dough, let it rise and make it into small cakes, and let it rise a third time.

Spanish Buns.

Two cups of sugar, one cup of sweet cream, one tablespoonful of butter, three eggs, two cups of flour, spice to your taste, two teaspoonfuls of baking powder.

Buns—No. 1.

One pound of sugar, one pound of butter, one pound of flour, one and one-half cups of sweet milk, two teaspoonfuls of baking powder, four eggs, the whites and yolks beaten separately, spice to taste. Cream your butter, then add the sugar; beat them well together, add the milk, the yolks of the eggs, then the flour and the whites of the eggs, last of all the baking powder.

Buns—No. 2.

Half pound of sugar, six ounces of butter, one pound of flour, one cup of milk, two teaspoonfuls of baking powder.

Buns—No. 3.

Half a cup of yeast, three cups of water, one of milk, lukewarm, mix at night to a stiff sponge; in the morning add one cup of butter, one cup of sugar, a little salt; mould into buns; let it rise, and bake in a hot oven. This will make between two and three dozen.

Whigs.

One quart of flour, one pint of milk, three eggs, one-half a spoonful of melted butter, three teaspoonfuls of baking powder. Bake in muffin rings or cups.

Rye Drop Cakes.

To one pint of sour milk, or buttermilk, add three eggs, a small teaspoonful of soda, a little salt, enough rye meal to make a stiff batter, add the eggs to the milk before the meal, then the yolks and lastly the whites, well beaten. Bake in muffin rings or drop on a griddle.

Breakfast Puff's.

One cup of milk, one cup of flour, two eggs, beaten separately, a pinch of salt and a little cream. Half fill the cups and bake three-quarters of an hour.

Pop Overs.

One cupful of milk, one cupful of flour, one egg, and one teaspoonful of salt. Bake in gem pans and let them get hot before putting in the batter. Bake quickly and serve immediately.

Cinnamon Gems.

One cupful of sour milk, not quite a cupful of sugar, one egg, one tablespoonful of cinnamon, one teaspoonful of soda; stir thick with flour. Bake in gem pans.

Gems.

Three eggs, three pints of sweet milk, four tablespoonfuls of melted butter, two cupfuls of flour, one of corn starch, one and a half cupfuls of corn meal, one tablespoonful of molasses, two of baking powder, a little salt.

Graham Gems.

Two eggs, two cups of sweet milk, one cup of Graham flour, one of wheat flour, and a little salt. Grease the pans with lard, heat them until they are very hot, fill almost full and bake half an hour.

Corn Gems.

One pint of corn meal, one pint of flour, one teaspoonful of salt, two teaspoonfuls of baking powder, one and a half cups of milk, sift the corn meal, flour, salt and powder together. Add the milk,

mix into a firm batter. Fill well greased gem pans two-thirds full and bake in well heated oven fifteen minutes.

Soda Biscuit.

Half pound of butter, three pints of flour, a little salt, one pint of sweet milk, two teaspoonfuls of baking powder.

Biscuit—No. 1.

One large teaspoonful of baking powder, sifted in the flour, to one teacupful of water, one-fourth of a cup of lard, half a teaspoonful of salt; make stiff enough to roll out easily.

Biscuit—No. 2.

One teaspoonful of soda to a quart of flour, one tablespoonful of lard, sour cream enough to make a soft dough.

Biscuit—No. 3.

One pint of buttermilk, two teaspoonfuls of baking powder, one-fourth of a cup of lard.

Biscuit—No. 4.

One quart of flour, lard or butter the size of an egg, two teaspoonfuls of baking powder and a little salt, grind very fine and mix well in the flour, then the lard, not with sweet milk.

Pound Biscuit.

Two quarts of flour, one cup of lard, one cup of milk, one teaspoonful of baking powder. Pound fifteen or twenty minutes.

Maryland Biscuit—No. 1.

Rub one-half pound of lard into three pounds of flour; mix it up with water into a stiff dough; a little salt; pound three-quarters of an hour. Bake in a brick oven.

Maryland Biscuit—No. 2.

One pint of flour, a lump of butter the size of a walnut, milk enough to make a pretty soft dough, then pound until light.

French Biscuit.

One pound of sugar, one pound of butter, ten eggs, one-half an ounce of pulverized hartshorn.

Drop Biscuit.

One pound of flour, one pound of sugar, eight eggs well beaten, mix it well together.

Love Rolls.

Use parts as for pies or tarts, roll thin, cut in sheets, or roll the size of your hand, sprinkle with sugar thickly, and ground cinnamon, roll up. Bake in a quick oven.

Graham Biscuit.

Three cups of Graham flour, one of white flour, three cups of milk, two tablespoonfuls of lard, one heaping tablespoonful of white sugar, one salt spoonful of salt, one teaspoonful of soda, two teaspoonfuls of cream of tartar; mix and bake as you do the white biscuit.

Corn Cake—No. 1.

Three eggs, two cups of corn meal, one cup of flour, two teaspoonfuls of baking powder, two tablespoonfuls of butter, four tablespoonfuls of sugar, sweet milk. Not too stiff.

Corn Cake—No. 2.

One pint of thick or sour milk, two eggs, one cup of sugar, a small lump of butter, one teaspoonful of soda, enough cornmeal to make a nice batter, not too stiff. Bake in a long, shallow pan.

Corn Cake—No. 3.

One pint of corn meal, one cup of sifted flour, two teaspoonfuls of baking powder, one teaspoonful of salt, stir all together; half a cup of brown sugar, three eggs well beaten, butter the size of half an egg, one teacupful of sweet milk. If it seems too thick, add a little more milk; put in the melted butter the last thing. Bake in your irons in a quick oven twenty minutes.

Raised Corn Cakes.

One quart of milk boiled and corn meal stirred in like thin mush, one teaspoonful of salt, one cup of lard, one-half a cup of sugar; when cold add three eggs, one cup of yeast, make it stiff with wheat flour into a loaf, let it rise until light, roll out in cakes and let it rise again. Bake in a moderate oven.

Strawberry Sponge Cake.

Make a sponge cake, and bake it in two thin layers in a long biscuit pan. Select ripe berries and place a thick layer of these with sugar sifted over them, between the layers of the sponge cake, while it is yet warm. Place a thick layer of the berries also over the top. Put a pint of sweet cream on the ice to cool, and when cold beat it to a froth and pour over the berries and cake when they are cold. Cream cannot be beaten to a froth unless it is very cold.

Orange Short Cake.

One cup of sugar, half a cup of butter, two cups of sweet milk, yolks of two eggs, two teaspoonfuls of baking powder, flour enough to roll out. Bake in two square pans; put orange between.

SAUCE FOR OVER THE SHORT CAKE—One pint of boiling water, sugar and corn starch, one teaspoonful of essence of lemon or vanilla. Make as thick as jelly, then pour over oranges, with the beaten whites of two eggs, on top.

Strawberry Short Cake.

In one quart of flour mix one tablespoonful of baking powder, a teaspoonful of salt, a teacupful of butter and milk enough to wet the flour; roll out, and bake in two square pans in a quick oven. Sugar the berries and spread between the cakes when done.

Raspberry Short Cake.

Make the same kind of a crust that you do for light, short biscuit, roll out and put in the pans. Roll to the thickness of one inch; bake quickly; when done take out and split them open, but-

ter the top crust; take a quart of red or black raspberries, put in this a teacupful of sugar, chop fine, and spread between crusts. Eat warm.

Peach Cake.

Bake three sheets of sponge cake as for jelly cake; cut nice ripe peaches in thin slices; prepare cream by whipping sweetening, and adding flavor of vanilla, if desired; put layers of peaches between the sheets of cake; pour cream over each layer, and over the top. To be eaten soon after it is prepared.

Cream Pie Cake.

Three eggs, three tablespoonfuls of water, one cup of white sugar, one and a half cups of flour, one and a half teaspoonfuls of baking powder; add the whites of the eggs last. Bake quickly in two pans, split open, and spread the custard between; sprinkle over the top with white sugar.

CUSTARD FOR CREAM PIE.—One pint of sweet milk, one spoonful of corn starch, one and a half cups of sugar, one egg, a piece of butter half the size of an egg, one teaspoonful of vanilla. Boil like corn starch.

Crackers.

One pint of sweet milk, one-half teacupful of butter, one teaspoonful of salt; pound and turn nine times, or more if you wish.

Butter Crackers.

Rub six ounces of butter with two pounds of flour, dissolve a couple of teaspoonfuls of salaratus in a little milk, strain it in the dough, add a teaspoonful of salt and just milk sufficient to enable you to roll it out. Beat it out thin with a rolling pin, sprinkle on flour and roll up; repeat this three times, then have it rolled out thin and cut into small crackers. Bake in a moderate oven.

Boston Crackers.

One pint of sugar, one quarter of a pound of butter, three eggs, one half a teaspoonful of soda in a tablespoonful of water, one pint of flour; mix flour and butter together.

Soda Crackers.

To seven cups of flour add one half cup of lard, two teaspoonfuls of baking powder. Rub the ingredients well into the flour, add one cup and a half of water, work thoroughly, roll thin and bake in a quick oven.

Waffles, Flannel Cakes, Fritters, Tarts, and Mush.

One quart of thick milk, two eggs beaten separately, a lump of butter the size of a walnut, a small teaspoonful of soda.

Waffles—No. 2.

Two tinfuls of rich milk, half a pint of sour cream, one teaspoonful of soda in the sour cream, four eggs, separate the whites from the yolks, beat the whites stiff, put salt in the milk, add the beaten yolks, make it in a thin batter, and lastly add the whites.

Waffles—No. 3.

One pint of sour milk, one pint of sweet milk, six eggs beaten separately, a lump of butter the size of an egg, a little salt, a teaspoonful of soda dissolved in a little of the sour milk, enough flour to make as stiff as flannel cakes.

Flannel Cakes—No. 1.

Two pints of buttermilk, five eggs, two tablespoonfuls of butter, one teaspoonful of soda in the buttermilk, half a teaspoonful of salt. Beat the eggs separately, put the salt in the milk, then the butter, add the yolks of the eggs, flour enough for a thin batter; whites of the eggs last.

Flannel Cakes—No. 2.

Three pints of milk, a little salt, four eggs, one large cup of yeast, flour enough to thicken.

Flannel Cakes—No. 3.

One quart of buttermilk, one teaspoonful of soda in the buttermilk, two eggs beaten separately, a little salt, flour enough to make a nice batter, beaten whites.

Corn Flannel Cakes.

One quart of buttermilk, four eggs, one cup of flour, the rest Indian meal, one teaspoonful of soda, one teaspoonful of melted butter.

Stale Bread Cake.

Yolks of two eggs, bread mashed with boiling milk; set it to cool; two tablespoonfuls of flour, one teaspoonful of salt, one of baking powder, the whites of the eggs beaten to a froth: make a batter stiff enough to bake on the griddle.

Buckwheat Cakes.

One quart of water, one cup of wheat flour, one cup of Indian meal, the balance buckwheat, one tablespoonful of sugar, a little salt; stir into a batter and add half a cup of yeast; let rise over night; in the morning add a half teaspoonful of soda dissolved in a little water; a cup more of lukewarm water and flour; let rise.

Graham Griddle Cakes.

To two cups of buttermilk, sift and stir Graham flour to make a stiff batter so as to drop from a spoon, add salt to taste, beat thoroughly. Much of the excellence of the cake depends upon the beating; it will then give the batter a polished appearance on top. To each pint of milk used add one even teaspoonful of soda, dissolved in a little hot water; beat again; bake as soon as possible on a hot griddle slightly greased. Sometimes when the Graham flour is not first-class, one-third wheat flour is an improvement. Allow one teacupful of milk to each person. Eat with butter and home-made syrup. The syrup is made by adding a little water to coffee sugar, boiling until as required.

Apple Fritters.

One quart of sifted flour with two teaspoonfuls of baking powder, one quart of milk, a little salt, four well beaten eggs; cut sour apples thin and stir into it; drop one tablespoonful at a time into boiling lard; when brown lay into a colander to drain; serve hot.

Fish Fritters.

Take the remains of any fish which has been served the previous day, remove all the bones, make it fine, add bread crumbs and mashed potatoes in equal quantities, mix together, and two well beaten eggs, a little cayenne pepper and anchovy sauce; beat it all up to a proper consistency, cut it into small cakes and fry them in boiling lard. Nice breakfast dish.

Lobster Fritters.

Cut the meat of a cold boiled lobster into dice, add three-quarters of a cup of mushrooms, cut also into dice; season this mixture with celery, salt and cayenne pepper; put a piece of butter half the size of an egg into the sauce pan, and when it bubbles stir in a tablespoonful of flour; let the flour cook a little, then add a cup of cream and some finely minced parsley; stir until the same thickens, then add the other ingredients, and stir well until they become boiling hot; remove from the fire and stir in the well beaten yolks of three eggs, spread this mixture an inch thick upon a buttered dish and set it upon ice to become chilled, then cut it into small parallelograms and roll them in fritter batter or beaten eggs and bread crumbs. Fry in boiling lard.

Clam Fritters.

One dozen clams minced, one pint of milk, three eggs, liquor of the clams, salt and pepper, and add flour enough to make a thin batter. Fry in hot lard quickly.

Hominy Fritters.

Two teacups of cold boiled hominy, stir in one teacupful of sweet milk and a little salt, four tablespoonfuls of sifted flour, and a little butter, one egg to be added last. Fry a dark brown in hot lard.

Cream Fritters.

Take the yolks of four eggs, mix with them a pint of good cream, four ounces of sugar, a little salt, one teaspoonful of baking

powder. Sprinkle sugar over and serve hot. To be fried in hot lard quickly.

Corn Fritters.

Grate twelve ears of corn, add three well beaten eggs, a little salt. Fry in lard and butter.

Oyster Fritters.

Make a batter as for other fritters, stir in oysters, and fry in hot lard, one oyster in each spoonful.

Chicken Fritters.

Cut cold wasted or boiled chicken into small pieces and place in an earthen dish, season well with salt and pepper; let the meat stand one hour, then make a fritter batter and stir the pieces into it, drop by the spoonful into boiling fat and fry until a light brown; drain and serve immediately. Any kind of cold meat if tender can be used in this way.

Gooseberry Tarts.

Stew the gooseberries until the skins crack and are tender; sweeten them, and when cold pour into little shells of pastry. You can make and bake the pastry while the fruit is stewing, or if you wish to serve them warm bake all together.

Apple Tarts.

Quarter and stew tart apples till soft enough to strain through a sieve; to twelve large spoonfuls of the apples put three of melted butter, the juice and grated rind of a lemon, half a nutmeg, half a pint of milk, a wine-glass of wine, four beaten eggs, sugar to taste. Pour into little shells of pastry.

Quince Tarts.

Stew and strain six quinces mixed with a half a pound of sugar, half a pint of cream, four eggs, nutmeg to taste. Bake as above.

Cranberry Tarts.

Pick over and wash a pint of cranberries, and put in the pre-

serving kettle with a half a cup of water; now put half a pound of granulated sugar on top of the berries, set on the fire and stir fifteen minutes; stir often to prevent burning. Pour into baked pastry shells.

Lemon Tarts.

The juice and rind of one lemon, one cup of sugar, the yolks of two eggs, three tablespoonfuls of flour, one teacupful of milk; line the shells with the custard and bake until done. Beat the whites of two eggs, add four tablespoonfuls of powdered white sugar and spread on the top. Brown lightly.





BREAD.

Baking.

Every one must learn by experience, and there are more trying failures in this direction than in any other.

Food prepared in the best form may be ruined by a fire which is either too hot or too slow. It is a mistake to think that the oven must be as hot as it can be without burning, all the time the ingredients are baking; only crackers and cookies require this amount of heat. For biscuits the oven should be equally hot when they are put in but should begin to cool a little before they are taken out; this makes them very light, but they require close watching to keep them from being burnt. They will bake in fifteen minutes. If baked with the same heat that bread requires, they are heavy. For bread, gems made of Graham flour and water, and corn bread, the fire should be built some time before they are put in, and begin to go down by the time they are light; for if the oven remains as hot as was necessary to make them rise, it will burn before thoroughly baked through; after the bread is light it should gradually go down to a steady heat; a little wood may be necessary to keep up the heat with some stoves. Cake requires a slower fire than bread, but it must not be too slow or the cake will not be thoroughly baked through, and will fall when taken from the oven. If the fire is too hot at first it will crust over before it is light, and burst through the crust, and rise rough and homely. Test the oven by putting a teaspoonful of flour in; if it turns a good brown, it is right; if it burns, your oven is too hot. If the cake is large it should be raised a little from the oven by putting some nails or small

bits of iron under it. When it browns a little, spread over the top a greased paper. It is better to cut the paper the size of the cake and lay it over to prevent the edges from being burnt. Fruit pies require a hotter fire than cake, but steady from first to last. If too hot at first the crust will bake before the fruit is done. If too slow, toward the last the crust will dry up before the fruit is done. If too hot toward the last the fruit will stew out before the crust is baked. Custards require a slow fire. Too hot a fire will make them boil and whey out before they are done. Pumpkin pies require a fire as hot as can be without burning the crust.

Bread, Salt Rising Bread, Brown Bread, Yeast, Yeast Cakes.

Bread—No. 1.

Boil half a dozen medium-sized potatoes; when done, drain and mash very fine, then stir into the mashed potatoes, while hot, one large cup of flour; thin with cold water when lukewarm, add one cup of hop yeast; let rise over night, and in the morning take two or three quarts of lukewarm water and make a batter; put in the sponge and add one large tablespoonful of lard, half a cup of white sugar, one small tablespoonful of grated alum, mix into a soft sponge and let rise until light, then knead stiff, knead ten or fifteen minutes, let rise again; when light, put in pans; let stand until light, then bake.

Bread—No. 2.

Six or eight potatoes; boil until they are soft; put two tablespoonfuls of flour in the vessel you intend making your yeast in; use your potato water and add sufficient water to it to make three pints, pour it boiling hot on the flour through the colander; mix it smooth; then add the mashed potatoes; when lukewarm add half a cup of yeast. In the morning add a little more water to it; set your vessel in a crock of water a little more than lukewarm; when it gets warm stir in enough flour to make a soft sponge; let it rise, and add two teaspoonfuls of salt, two tablespoonfuls of white sugar, lard the size of a walnut; knead half an hour. If you want your bread baked early in the morning, make your beer early in the

afternoon, and stir your sponge stiff at night, then it will be ready to knead in the morning.

Bread—No. 3.

At three o'clock boil seven or eight medium-sized potatoes; mash very fine; put in water enough to make tolerably thin, then add a handful of salt, stir in a little flour; when cool enough add a cup of yeast. Have your flour brought down the day before you bake to warm. In the morning take enough flour to mix your sponge; fix it around the sides and over the bottom of your pan; dissolve half a teaspoonful of alum in half a pint of water. Measure your water for your bread, pour the dissolved alum in the water, then the flour, then add two tablespoonfuls of melted lard, and your sponge, a small cup of sugar, and an egg beaten light; mix to a soft sponge and let rise; cover and keep warm. When light knead one hour, let rise, when light make into pans. Let rise and bake.

Bread—No. 4.

Take a medium-sized potato, boil in one pint of water until soft; mash the potato through a colander into flour enough to stiffen; let this stand two or three hours, then add one quart of lukewarm water and flour enough to make a stiff batter; add one half pint of yeast, then let stand over night; next morning add a small tablespoonful of salt, a lump of lard the size of an egg, then stiffen with flour. This makes four loaves of bread.

Salt Rising Bread.

Three tablespoonfuls of new milk, one tablespoonful of sugar, half a teaspoonful of salt, a pinch of soda; pour into these a pint of boiling water; let stand until cool enough to mix without scalding the flour; stir in flour to the consistency of pancake batter; set it in a vessel of warm water; keep the water warm, but not hot enough to scald the rising. It will require from five to nine hours to rise; stir once in a while until it commences to rise; when near the top of the vessel sift a pan of flour, take a quart of boiling

water and stir into the flour, let it stand until cool enough to mix without scalding the rising. Then mix in the rising and add a little more salt, set in a warm place to rise, when partly raised mix up into loaves and let rise until your pans are full; then bake three-fourths of an hour.

Brown Bread.

Take a quart of bread sponge that has been raised over night, a small cup of brown sugar, one-half a teaspoonful of soda dissolved in a little water, a well beaten egg, a teaspoonful of salt, and a tablespoonful of melted lard; add enough unbolted flour to make a soft dough not quite as stiff as for white bread. Knead a quarter of an hour, let it rise, make it into small loaves, let rise and bake.

Yeast—No. 1.

Two quarts of boiling water, add a handful of hops, put them in a bag, grate seven common sized potatoes, one teacupful of sugar, one tablespoonful of salt. Boil the above together fifteen minutes, when lukewarm add your cup of yeast, boil the strength out of the hops and remove the bag before putting the other ingredients in. Stir constantly. Put it in a stone jar and cover tightly. Stir it before using.

Yeast—No. 2.

Pare nine large potatoes, pour three tinfals of boiling water on them, boil until soft, then mash through a colander, and pour the water in which they were cooked over them, having it boiling hot; if you have not three tinfals, add boiling water to make it that quantity; take a large handful of hops, put three tinfals of cold water on them and boil until all the strength is out of them, then pour the hop water over the potatoes, add one cup of sugar, one cup of salt, one pint of yeast (which must be hop yeast). Make in the morning and let stand over night. Bottle, and shake well before using.

Yeast Cakes.

Take two or three handfuls of hops, put them into a small bag,

boil fifteen minutes in three pints of water; while the water is boiling hot pour it on as much flour as will make a stiff batter; when it is sufficiently cool, mix two or three yeast cakes which have been dissolved in warm water; set in a warm place, and when light, knead in as much Indian meal as you can and cut in small cakes and spread on boards to dry; when partly dry, crumble them in order to dry them quickly.

Corn Mush.

Let the water boil before the meal is stirred in, then pour the meal in regularly from the hand in a continuous stream, stirring all the time; allow the mush to boil ten minutes, then put in the salt and two tablespoonfuls of sugar. It is best not to put in the salt till the end of ten minutes, as it has a tendency to harden the meal and prevent its fully expanding. After the salt has been put in boil for another ten minutes. Set it back on the stove, let it boil an hour, stirring frequently; then dish.

Oat Meal Mush.

Put five tablespoonfuls of oat meal with one quart of cold water, add one tablespoonful of salt, let it cook slowly for one or two hours, adding hot water when needed.

Oat Meal for Breakfast.

Measure carefully one cup of oat meal, and three cups of cold water with a teaspoonful of salt, put it in a steamer of which the inside kettle is porcelain, and cook two hours after the water in the outside kettle boils. Let it get cold, and steam over in the morning rapidly. Do not stir the oat meal after you put it in the steamer. This oat meal is dry and has none of that salve-like consistency, the state in which this breakfast dish is too often served. Crushed wheat is very nice cooked the same way, allowing four cups of water to every cup of wheat.

Pearl Wheat.

Take half a cup of pearl wheat, two cups of milk, and four cups

of water, with a scant teaspoonful of salt. Let the milk and water boil up in a saucepan on the stove, then stir in the wheat and salt. Put the wheat in the inside kettle of a steamer to cook, pouring boiling water in the outside kettle around it. Boil it two hours. Let the steamer stand all night on the back of the range, and in the morning let it heat up slowly, as the fire comes up. The wheat will be ready to serve when breakfast is ready.

Blackberry Mush.

Take two quarts of blackberries, put them on to stew with a pint of water; when soft, rub through a sieve, then put them in the kettle again, sweeten, and thicken like mush with three tablespoonfuls of cornstarch; pour into a mould, and serve cold with cream.

Flour Tests.

The following rules to test good flour are given by an old dealer: First look at its color. If it is white, with a slightly yellow or straw-colored tint, it is a good sign. If it is very white, with bluish cast or with small black specks in it, the flour is not good. Second, examine its adhesiveness; wet and knead a little of it between the fingers: If it works dry and elastic, it is good; if it works soft and thick, it is poor. Flour made from spring wheat is often sticky. Third, throw a little lump of dry flour against a dry, smooth, perpendicular surface; if it adheres in a lump, the flour has life in it; if it falls like powder, it is bad. Fourth, squeeze some of the flour in your hand, and if it retains the shape given by the pressure, that, too, is a good sign. It is safe to buy flour that will stand all these tests, and they are simple.



PIES.

Rich Pastry.

Take a pound of flour, add a teaspoonful of salt, mix well through the flour, then add half a pound of shortening, either butter or lard, or both, to a pound of flour. Rub half of the shortening with two-thirds of the flour; after the shortening and flour are thoroughly rubbed together add enough cold water to moisten, so that the pastry can be rolled out easily. Divide the pastry into two equal parts, reserving one for the upper crust. Roll out that for the under crust very thin, using flour on the roller and moulding board to prevent sticking to them. Grease your pie plates and line them with the pastry. Roll out that reserved for the upper crust quite thin. Spread on the remainder of the shortening with a knife, butter being the only shortening that can be used for spreading. Sprinkle over the remainder of the flour, roll it up and use it to cover the pies. The crust should be rolled from you. Frequent rolling will make it more flaky. Trim the edges with a knife after covering the pie. Press the crust down to prevent the juice of the fruit from running out while baking. Make small cuts in the centres of juicy fruit pies. If the shortening is too warm the crust will not be flaky.

French Puff Paste.

One pound of flour, three-fourths of a pound of butter, the yolk of one egg, cold water sufficient to make a stiff dough. Rub half the butter into the flour. Stir the beaten egg into half a cup of water, and work into a stiff dough; roll out thin, spread with one-third of the remaining butter, fold it closely, roll it out again, and

so on until the butter is used up. Roll out very thin, and set the last folded roll in a very cold place ten or fifteen minutes before making out the crust.

Pastry—No. 1.

Two and a half cups of flour, add one teaspoonful of salt, mix well through the flour, and add a cup of lard; rub it lightly through the flour, moisten it with a little water, and mould as little as possible. This makes three pies.

Pastry—No. 2.

One pound of flour, one teaspoonful of salt, one teaspoonful of sugar, half a pound of shortening, water enough to mix well.

Pie Crust.

Take three cups of flour, one small tablespoonful of salt, three-fourths of a cup of lard, and water enough to mix it. Add only a little water at a time, mixing as you add.

Plain Pie Crust.

Three cups of flour, one small tablespoonful of salt; mix it through the flour, then add half a cup of shortening; rub it lightly through the flour, water enough to mix; mould as little as possible. This makes crust for two pies.

Vol Au Vent.

The name signifies in French, something that will fly away in the wind. Roll out some puff paste thin and cut it neatly into shapes either square or circular. Bake every one separately on a flat tin pan, cutting a round hole in the centre of each upper crust. The lower cake must not be perforated. Fill with oysters cold, lobster or chicken, chopped and seasoned, or any kind of fresh berries sweetened.

Cocoanut Pie—No. 1.

One cup of sugar, butter the size of an egg, boil two minutes and let it cool, add half a cocoanut, grated, and juice of half a

lemon and yolks of four eggs, add the whites last, beat to a stiff froth. Bake half an hour. This makes two pies.

Cocoanut Pie—No. 2.

Grate the white part of one cocoanut, put it into a quart of new milk, using the milk of the nut if saved, simmer it over a moderate fire for fifteen minutes, then mix four large spoonfuls of white sugar with it, two of melted butter, a small cracker pounded fine, half a nutmeg; add when cool juice of half a lemon, five eggs beaten to a froth; turn this mixture into deep platters that have a rim, line with pastry, and bake immediately in a quick oven. They should not be eaten until cool.

Cocoanut Pie—No. 3.

One pint of milk, one heaping cup of cocoanut, one cup of sugar, yolks of three eggs; beat the yolks of the eggs and sugar together, stir in the milk and cocoanut and bake; beat the whites of the eggs with three tablespoonfuls of sugar, spread over the top and brown.

Cocoanut Tarts.

Line small tins with nice, light crust, and fill with this mixture: Dissolve a quarter of a pound of sugar in a little water, add as much grated cocoanut as you can stir in and have it well mixed with the sugar. Let this simmer slowly for a few minutes, then when it cools add the yolks of two eggs. Fill the tins and bake for ten minutes in a quick oven. Cover the top with a meringue made of the whites of the eggs and two tablespoonfuls of the sugar.

Chocolate Pie.

First make a cream or custard pie, reserving for frosting the whites of three eggs using the yolks and one or two whole eggs for the pie. While your pie is baking scrape very fine two tablespoonfuls of chocolate and place it on the back part of the stove to melt; now beat the whites of the eggs and add six teaspoonfuls of pulverized sugar; when the chocolate is melted stir a little of the

pulverized sugar into it, beating it very hard; add a little at a time until all is added. When the pie is done pour the frosting on the top and return to the oven for five minutes.

Apple Custard Pie.

Take as much cold apple sauce as will partly fill two large or three small pie platters; mix the yolks of six eggs with the sweetened apple sauce; bake your pies, and then beat the whites and take half a pound of sugar and make an icing; put on the pies when cold; then set them in the stove again a few minutes until there is a hard crust on top, but not brown.

Pumpkin Pie—No. 1.

One quart of pumpkin sweetened and strained, three pints of cream, nine beaten eggs, sugar, mace, nutmeg and ginger.

Pumpkin Pie—No. 2.

One quart of sweetened pumpkin, nine eggs, whites and yolks beaten separately, two quarts of milk, one teaspoonful of mace, one nutmeg, one teaspoonful of cinnamon, one and a half cups of white sugar; heat all well. Bake without cover.

Pumpkin Pie—No. 3.

One pint of milk, one cup of pumpkin, one tablespoonful of flour, two well beaten eggs, a little nutmeg, or a drop of orange oil.

Cream Pie.

One pint of milk, two eggs, one cup of sugar, half a cup of flour, boil the milk, stir in the eggs and flour and sugar mixed together, boil it again until quite thick. Bake the crust and flavor with lemon. Beat the whites of two eggs to a stiff froth, dissolve one teaspoonful of cornstarch, pour over it one half cup of boiling water; let it boil a few minutes and add four tablespoonfuls of sugar, add the whites of the eggs and beat until cold; pour over the custard and set it in the oven a few minutes to brown.

Lemon Cream Pie.

One cup of sugar, one teaspoonful of butter, one egg, one lemon, juice and rind, one cup of boiling milk, one tablespoonful of cornstarch dissolved in a little milk. Cream, butter and sugar, and add cornstarch and egg last.

Lemon Pie—No. 1.

The juice and rind of one lemon, one cup of sugar; the yolks of two eggs, three tablespoonfuls of flour, milk to fill the platter; line the platter with paste, pour in the custard and bake until done. Beat the whites of two eggs, add four tablespoonfuls of powdered white sugar, and spread on the custard; brown lightly in the oven.

Lemon Pie—No. 2.

Grate one lemon, add a small piece of butter, a large cup of sugar, the yolks of two eggs, one teaspoonful of flour, and half a cup of water. Beat well together, bake in a rich paste without an upper crust. While the pie is baking beat the whites of the eggs with a little powdered loaf sugar into a light frosting, spread on the top of the pie, put it back into the oven a few minutes to brown very lightly.

Lemon Pie—No. 3.

Two lemons, three cups of sugar, yolks of six eggs, two cups of sweet milk, two tablespoonfuls of flour, grate the lemons, then stir in the sugar; after the sugar and lemons are well mixed, add the other ingredients; roll a nice crust, spread your custard on it; take the whites, beat them to a stiff froth, and mix with eight tablespoonfuls of sugar. When the pie is well done, and cool, spread on the frosting, and let it brown.

Lemon Pie—No. 4.

The juice and rind of one lemon, one cup of sugar, the yolks of two eggs, six tablespoonfuls of flour (not heaping, but a little more than level), mix smooth with a little milk or water, then add the well beaten yolks to the flour. Set a pint of milk on the stove, add

a little salt, and as soon as it comes to a boil stir in the flour, sugar and lemon, stirring constantly until thick enough. Pour into baked pie crust and let stand to cool. This pie is not to be baked, only set in the oven to brown the frosting.

FROSTING FOR LEMON PIE.—Beat the whites to a stiff froth, mix one teaspoonful of corn starch smooth in a little cold water. Pour over it one-half a cup of boiling water; let it boil a few minutes and add four tablespoonfuls of sugar; boil until it looks clear; remove from the fire and add the beaten whites, beat until cold and spread over the custard. Set in the oven; brown a delicate brown.

Lemon Pie—No. 5.

The juice and rind of one lemon, one cup of sugar, the yolks of two eggs, three tablespoonfuls of flour, milk to fill the pie plate, line the plate with paste, pour in the custard and bake until it is done. Beat the whites of two eggs, add four tablespoonfuls of pulverized white sugar; spread on the pie, brown lightly in the oven.

Cracker Pie.

Three grated crackers, one pint of new milk, a piece of butter the size of a walnut, one cup of sugar, four eggs, one grated lemon put in just before setting in the oven. This will make one pie.

Silver Pie.

One large potato, the yolks of two eggs, one grated lemon, one cup of sugar, one cup of water. First grate potato and lemon, then add sugar and eggs; bake, and when done, ice.

ICING FOR THE TOP OF SILVER PIE.—Beat the whites to a stiff froth, dissolve one teaspoonful of cornstarch, pour over it one-half a cup of boiling water, let it boil a few minutes, add four tablespoonfuls of sugar, and whites of the eggs; beat it until cold, pour it over the custard; set it in the oven a few minutes to brown.

Shoo-Fly Pie.

One cup of molasses, one cup of water, one teaspoonful of soda, mix this together; have the water hot; one cup of butter, one cup

of sugar, three cups of flour; make this into crumbs, line your pie dish, put in the molasses first, then the crumbs.

Custard Pie.

Five eggs to a quart of milk; nutmeg and sugar to taste.

Ginger Pie.

One pint of molasses, one teacupful of butter, one pint of buttermilk, one tablespoonful of soda. To be baked in haste.

Orange Pie.

Juice of two oranges, rind of one, juice of one lemon, one cup of sugar, the yolks of two eggs, six tablespoonfuls of flour, not heaping, but a little more than level, mix smooth with a little milk or water, then add the well beaten yolks to the flour; set a pint of milk on the stove, add a little salt as soon as it comes to a boil, stir in the flour, sugar, oranges and juice of the lemon, stirring constantly until thick enough. Pour into baked pie crust and let stand to cool. This pie is not to be baked, only set in the oven to brown the frosting.

FROSTING FOR ORANGE PIE.—Beat the whites that were left from the orange pie to a stiff froth, mix one teaspoonful of corn-starch smooth in a little cold water; pour over it one-half cup of boiling water (be particular to have no more water), let it boil a few minutes, and add four tablespoonfuls of sugar, boil until it looks clear, remove from the fire, and add the beaten whites; beat until cold, and spread over the custard. Set in the oven to brown a delicate brown.

Pine-apple Pie.

To one teacupful of grated pine-apple add one-half teacupful of sugar, one cup of cream, one grated cracker, yolks of three eggs; reserve the whites for icing.

Ripe Currant Pie.

Stem your currants and wash them; line your pie plates with paste; fill them with the fruit and add sugar in the proportion of

half a pound to one of currants, sprinkle flour over the top, cover with top crust, leave an opening in the centre and bake.

Green Currant Pie.

The fruit must be its full size before it is picked. Stem the currants and wash them, then pour enough boiling water over them to cover them, and let them stand while you prepare the paste. Line the bottom of your pie plates with paste, drain your fruit through the colander and fill your plates, adding three-quarters of a pound of sugar to a pint of currants; sprinkle a little flour over the top, and cover with the top crust; leave an opening in the centre. The pie requires no water—a sufficient quantity will adhere to the fruit.

Gooseberry Pie.

Pick off the stems and blossoms of your gooseberries, wash them, and pour enough boiling water over to cover them. Let them stand a few minutes and then drain them. Line your pie plates with pastry, fill them with the fruit, and add three-fourths of a pound of sugar to a pint of fruit; sprinkle flour over the top and cover with the top crust; leave an opening in the centre.

Mock Apple Pie.

Two cups of bread crumbs, two cups of sugar, four of water, two eggs, two teaspoonfuls of tartaric acid.

Apple Pie.

Line a deep pie plate with rich pastry. Pare sour apples—greenings are best—and cut them in very thin slices. Allow one cup of sugar and a quarter of a grated nutmeg mixed with it. Fill the pie-dish heaping full of the sliced apples, sprinkling the sugar between the layers. It will require not less than six good sized apples. Wet the edge of the pie with cold water; lay on the cover and press it down securely that no juice may escape. Bake three-quarters of an hour or even less, if the apples become tender. It is important that the apples should be well done, but not over-done.

Rhubarb Pie—No 1.

To give consistency to a pie-plant, allow to one coffee-cupful of pulp one heaping tablespoonful of cornstarch, then mix this with the yolks of three eggs, and use the whites for a meringue.

Rhubarb Pie—No 2.

Strip off the skin and cut it into small pieces half an inch long, pour boiling water over it and let it simmer a few minutes; pour off the water, cover it again with boiling water and add a little orange rind; sweeten to taste. Line a pie plate with paste, and when the rhubarb is cold enough, fill it, and sprinkle a little flour over it and cover it with pastry.

Mince Pie—No. 1.

One and a half pounds of meat, one pound of suet, five pounds of chopped apples. Cider. Spice to suit the taste.

Mince Pie—No. 2.

Two pounds of beef, one pound of suet, five pounds of apples, two pounds of raisins, two pounds of currants, two tablespoonfuls of cinnamon, two of maize, one of cloves, one of allspice, a little salt, two pounds of sugar, cider.

Temperance Mince Pie.

One cup of molasses, one cup of sugar, one cup of vinegar, one cup of flour, four cups of water, one-fourth of a pound of raisins, one-fourth of a pound of currants, one lemon grated, one teaspoonful of soda, one teaspoonful of cinnamon, one teaspoonful of cloves.

Mince Meat for Pies.

To nine pounds of meat after it is boiled and prepared add three pounds of suet, six pounds of raisins, ten pounds of sugar, four pounds of currants, half a pound of citron, one ounce of grated nutmeg, one-fourth of a pound of cinnamon, two teaspoonfuls of ground mace, five pints of sweet cider, add lemon and fresh apples each time before baking. Put on enough brandy to keep the meat when you pack.

Mince Meat.

Five pounds of chopped meat, two pounds of suet, four pounds of raisins, two pounds of currants, six pounds of sugar, three nutmegs, two ounces of cinnamon, one pound of citron, grated rind of one lemon, juice of two lemons, two quarts of cider, boil with some of the sugar until thick syrup, mix well with one-third apples. When you pack you can add liquor, if desired.

Mock Mince Meat.

One cup of molasses, one cup of sugar, one cup of vinegar, one cup of flour, four cups of water, one-fourth of a pound of raisins, one-fourth of a pound of currants, one lemon, grated, one teaspoonful of soda, one teaspoonful of cinnamon, one teaspoonful of cloves.

Raisin Pie.

One egg, half a cup of raisins, well stirred, one cup of sweet cream, sugar to taste. Bake with two crusts.

Savory Lamb Pie.

Take lamb's sweetbreads par-boiled, one pound and a half; one pound and a half of lamb, boil together half an hour, season with salt and pepper, stew them in just sufficient water to cover them; when tender lift them out and cut the meat and sweetbreads into small pieces, add three hard boiled eggs chopped fine, six large soda crackers grated. Line a deep pie plate with rich pastry and fill it with the mixture; add sufficient broth to make it moist and bake with an upper crust. Thicken the balance of the broth with a little butter and flour well mixed together; add it to the broth and boil it a few minutes. Serve with the pie. Bake the pie until the crust is done.

Peach Pie.

Peel and slice the peaches, line a pie plate with the crust and lay in your fruit, sprinkling sugar over them in proportion to their sweetness, add a tablespoonful of water, sprinkle a little flour over and bake with an upper crust.

Dried Peach Pie.

Pick and wash them well, then pour boiling water over enough to cover them; let them soak over night. In the morning put the peaches with the water they were soaked in into your stew pan; if they have absorbed all the water and are nearly dry, add a little more. Cook them slowly. When perfectly soft, pass them through a sieve, and sugar to taste. Line your pie plate with pastry, fill and cover with an upper crust. Dried apple pies can be made the same way.

Dried Apple Pie.

Soak the apples until nearly soft enough, then stew until soft enough to go through a colander, or a wire sieve is better, flavor with lemon, add sugar to taste, an egg well beaten to each pie, and a small lump of butter the size of a hickory nut; add a tablespoonful of nice sweet cream for each pie. Mix all nicely together and bake with top and bottom crust.

Oyster Pie.

Two quarts of oysters, one dozen of hard-boiled eggs; heat the oysters before putting them in; first a layer of oysters, then a layer of chopped eggs, add butter, salt, pepper, and sprinkle a tablespoonful of flour over it; proceed in the same manner until the oysters are in the pan. Cover the top with pie crust and let it run down the sides.

Maryland Pie.

Pare six medium-sized potatoes, cover with boiling water; boil until they are soft, mash them with a little milk and salt. Butter a small pudding dish, and put some of the potato around the sides. Lay in slices of cold mutton or beef—that which is a little rare is best—season with pepper and salt, a wine glass full of catsup, and enough gravy to make the meat quite moist; cover with mashed potatoes. Score it with a knife, and bake in the oven about forty minutes; just as it begins to brown rub a little butter over the top.



PUDDINGS.

Puddings should be boiled in a bag made of thick cotton cloth, or moulds. Before putting in the pudding the bag should be wrung out of hot water and floured on the inside. If the bag be filled too full it will burst. Be careful to make allowance for swelling. Indian and batter puddings require a great deal of room, as they swell more than other kinds. Place an old plate at the bottom of the pot in which you boil the pudding, to prevent sticking. The water should be boiling when you put the pudding in. Turn the bag shortly after putting the pudding in, to prevent its settling and becoming heavy. Keep the water boiling until the pudding is done; add boiling water as it boils. When done dip the bag in cold water for a moment, so that it will turn out easily. Boil puddings in a vessel set in boiling water.

Snow Pudding—No. 1.

One pint of boiling water to half a box of gelatine, add the juice of one lemon, and two cups of sugar, strain the gelatine, when nearly cold add the whites of three eggs, well beaten, and beat the whole well together. Place it in a glass dish and pour the custard around the base of the jellied part.

CUSTARD.—The yolks of the eggs, one pint of milk, one teaspoonful of cornstarch; flavor with vanilla, and cook as you do soft custard.

Snow Pudding—No. 2.

Half a box of gelatine, half a pint of boiling water, one cup of sugar, juice of one lemon, four eggs, little more than a pint of milk.

Pour the water over the gelatine, stirring until it is dissolved; then put in the sugar; when you take it off add the lemon. When it is cold and it begins to jelly beat in the whites beaten stiff.

FOR THE CUSTARD.—Take the yolks and milk, sweeten, and flavor with vanilla. Boil it until thick; pour it around the pudding.

Orange Pudding—No. 1.

Take four good sized oranges, peel, seed, and cut them into small pieces; add a cup of sugar and let it stand. Into one quart of nearly boiling milk stir three tablespoonfuls of cornstarch mixed with a little water and the yolks of three eggs well beaten. When done stir in the oranges, make a frosting of the whites of the eggs and half a cup of sugar; spread it over the top of the pudding and place it for a few minutes in the oven to brown.

Orange Pudding—No. 2.

One quart of sweet milk, eight eggs, one cup of rolled crackers, one cup of sugar, half a cup of butter, one wineglass of wine, two grated oranges. Rub the butter and sugar to a cream, then add the wine, next the oranges, fifth, the eggs well beaten, sixth, the milk, seventh, the crackers. Bake in a deep dish lined with puff paste half an hour.

Orange Pudding—No. 3.

Quarter five good-sized oranges into your pudding dish, sprinkle with powdered sugar, then boil four tablespoonfuls of cornstarch and a quart of milk, the yolks of four eggs, and pour over the oranges; beat the whites of the eggs to a stiff froth and set in the oven to brown.

Orange Pudding—No. 4.

Slice six oranges, sprinkle sugar over them, make a sauce of one pint of boiling water, with sugar and cornstarch, one teaspoonful of essence of lemon; make as thick as jelly, then pour over the oranges; beat the whites of two eggs and spread over the top.

Dixie Pudding.

One pint of milk, three eggs, two soda crackers, rolled, one

lemon, half a cup of sugar, a lump of butter the size of a walnut, rub the sugar and butter to a cream, then add the lemon, next the eggs, well beaten, then the milk, lastly the crackers. Bake in a pudding dish. If you wish, you can add the whites of two eggs and ice with silver pie icing and brown a nice brown after the pudding is baked.

Lemon Pudding—No. 1.

One quart of milk, one pint of bread crumbs, one pound of sugar, six eggs, two lemons; mix bread crumbs, milk, rind of lemons, yolks of the eggs, and sugar, together; bake when done. Beat the whites of the eggs to a stiff froth, add four tablespoonfuls of the sugar and juice of the lemons, and spread over the top of the pudding. Put in the oven, brown and serve.

Lemon Pudding—No. 2.

The rind of one lemon, one cup of sugar, one pint of bread crumbs, one quart of new milk, yolks of four eggs, small lump of butter; mix all together and set in the oven to bake.

ICING.—Take the whites of four eggs, beat to a stiff froth, add three tablespoonfuls of sugar, juice of one lemon; spread on the pudding and brown.

Lemon Pudding—No. 3.

One quart of milk, two cupfuls of grated bread crumbs, yolks of four eggs, half a cup of butter, one cup of fine sugar, lemon juice and rind. Bake in a custard dish. When slightly brown, cover with meringue made of the whites of the eggs and four tablespoonfuls of the sugar.

Enjoyable Pudding.

Dissolve one cup of Cox's gelatine in a cup of cold water; add three pints of milk, a little salt, five tablespoonfuls of sugar. Set it in a kettle of water, stir until the whole boils; take it off, beat in rapidly the whites of the eggs beaten to a froth. Flavor with vanilla or lemon, set it away to cool and serve it cold with sauce.

SAUCE.—Two cups of sugar, one cup of butter, three eggs, a ta-

blespoonful of wine; mix it together, bring it to a boil, and serve it hot.

Cocoanut Pudding—No. 1.

One pound of grated cocoanut, one pound of sugar, seven eggs, leaving out the whites of four, one-fourth of a pound of butter, half a pint of sweet cream. Stir all together, and bake in a puff paste half an hour.

Cocoanut Pudding—No. 2.

To one cocoanut take two tablespoonfuls of butter, two cups of sugar, six eggs, omitting the whites of two, one and one-half pints of sweet milk. Beat the butter and sugar together, and beat the eggs separately; add the cocoanut last, just before you put it into the stove.

Cocoanut Pudding—No. 3.

One and a half pounds of sugar, one and a half ounces of butter, one grated cocoanut, seven eggs, three tablespoonfuls of flour.

Cocoanut and Rice Pudding.

Boil one cup of rice in milk until soft, then while it is hot stir into it one-fourth of a pound of butter, then add the yolks of six eggs, well beaten, one-fourth of a pound of sugar, one grated cocoanut, one tablespoonful of rose water or the grated rind of a lemon, stir in the whites of four eggs, beaten stiff; when cool spread over the top the whites of two eggs, beaten to a stiff froth, with some sugar and the juice of a lemon. Color it a nice brown.

Cocoanut Pudding in Cups.

One cup of sugar, butter the size of an egg, boil two minutes and let it cool; add half a cocoanut, grated, juice of half a lemon, and the yolks of four eggs; add the whites last, beat to a stiff froth; bake half an hour. This makes seven cups.

Green Corn Pudding—No. 1.

Grate green corn; to three cups of it when grated add two

quarts of milk, two spoonfuls of salt, half a cup of melted butter, six beaten eggs. Bake it one hour. Serve it with meat.

Green Corn Pudding—No. 2.

One quart of grated corn, one-fourth of a pound of butter, one pint of milk, two eggs, one tablespoonful of flour, salt to your taste; beat well together, and bake three-fourths of an hour in a slow oven.

Cornstarch Pudding.

One quart of milk, five eggs, two large tablespoonfuls of cornstarch, three-fourths of a cup of sugar. Boil.

Cabinet Pudding.

Half a pound of flour, one-fourth of a pound of butter, five eggs, one and a half pounds of sugar, half a pound of raisins seeded and chopped, half a pound of currants, half a cup of cream or milk, half a lemon, juice and rind grated. Cream the butter and sugar, add the beaten yolks, then the milk; add flour alternately with the whites; lastly the fruit well dredged with flour. Turn into a buttered mould and boil two hours and a half; serve hot with cabinet sauce.

CABINET PUDDING SAUCE.—Yolks of four eggs whipped very light, juice of one lemon and half the rind, one teaspoonful of cinnamon, one cup of sugar, one tablespoonful of butter; rub the butter into the sugar, add the yolks, lemon juice, and spice. Beat ten minutes; set it in a pan of boiling water and beat it until it heats, (not boils.)

Dandy Pudding.

Four eggs, one quart of sweet milk, sweeten the milk with white sugar and put it on to boil; beat up the yolks with a tablespoonful of flour, and as soon as the milk comes to a boil stir in the yolks and flavoring. Let it boil up once and pour it into a dish. Beat the whites to a froth and add a teaspoonful of sugar to the whites of each egg, and lay in large spoonfuls on top of the pudding, then set it in the oven long enough to brown a little.

Rice Pudding—No. 1.

Boil a pint of rice in three pints of water, a little salt, when soft mix with three pints of cold milk, a cup and a half of sugar, a grated nutmeg, yolks of four eggs, two large spoonfuls of melted butter, half a pound of raisins. Bake an hour and ice with the whites of the eggs.

Rice Pudding—No. 2.

Six eggs to two quarts of new milk, sweeten to taste, then beat the eggs and put in, add two cups of boiled rice and a little nutmeg; bake one hour. For a small family, half the quantity, and bake half an hour.

Rice Pudding Without Eggs.

Two quarts of milk, one teacupful of rice, a lump of butter the size of a walnut, a saltspoonful of salt, four tablespoonfuls of sugar, a little nutmeg; stir often while baking the first hour.

Rice Cup Pudding.

Boil a teacupful of rice in a quart of milk until it is dry, add to it while it is hot a pint of rich milk and one ounce of butter; when sufficiently cool, add three eggs, well beaten, and sugar to taste; grate in a little nutmeg; butter your cups, pour in the mixture and bake in a moderate oven. Serve with cream.

Lebanon Pudding.

One cup and a half of sugar, not quite half a cup of butter, two eggs beaten light; add one cup of sweet milk, one pint of flour, sifted, one small teaspoonful of cream of tartar, half a teaspoonful of soda in the flour. Bake in a slow oven, allowing an hour before dinner. Serve with wine sauce.

WINE SAUCE.—One tablespoonful of flour, mixed to a smooth paste with a little cold water; pour over it one pint of boiling water; a lump of butter, and sugar to taste. Boil pretty well, and when a little cool flavor with nutmeg and wine.

The Age Hog Pudding.

One cup of sugar, one cup of flour, five eggs. Beat half an hour. Bake in a long pan.

SAUCE.—Two quarts of sweet milk, four eggs, sugar and vanilla to suit the taste. Boil the milk in an inside vessel, until as thick as custard. Ice the cake and stick blanched almonds over the top, place it on a large platter and pour around it the custard, and serve cold.

Tapioca Pudding—No. 1.

One large teacupful of tapioca, soak it in one quart of water over night. Then cook until clear and add three oranges and two lemons; the pulp of the oranges and juice of the lemons must be free from seeds. Stir a cup of sugar in the juice of the lemons and oranges, then add the tapioca. Let it cool and serve with sugar and cream.

Tapioca Pudding—No. 2.

A large cup of tapioca scalded or soaked over night, one cup of white sugar, one quart of milk, four eggs beaten separately. The yolks with the tapioca; beat the whites stiff and mix them with the tapioca. Let it come to a boil and add a tablespoonful of vanilla.

PUDDING SAUCE.—Two cups of sugar, one of butter, three eggs, a tablespoonful of wine, mix all together and bring it to a boil and serve hot.

Tapioca Pudding—No. 3.

Soak eight large spoonfuls of tapioca in three pints of warm milk until it becomes soft, then stir it up with two teaspoonfuls of butter, four beaten eggs, four large spoonfuls of sugar; flavor and bake.

PUDDING SAUCE.—One quart of water, butter the size of a large egg, two tablespoonfuls of flour, work the butter into the flour, then stir into the water when boiling; nutmeg and wine to taste; you can omit the wine if you wish, and add vanilla and a sprinkle of cayenne pepper.

Bread Pudding—No. 1.

One pint of bread crumbs, one quart of new milk, one cup of sugar, yolks of four eggs, beaten, the grated rind of a lemon, a piece of butter the size of an egg. Bake until done, but not watery. Whip the whites of the eggs stiff and beat in one cup of sugar in which the juice of a lemon has been strained. Spread a layer of jelly. Pour the whites over this, replace in the oven and bake slightly. Serve with cream or wine sauce.

Bread Pudding—No. 2.

One quart of new milk, one pint of bread crumbs soaked in the milk, four eggs, as much sugar as will sweeten it to your taste; use the yolks for the pudding. Beat the whites to a froth, then add a cup of sugar, grate the rind of a lemon into the milk, squeeze the juice into the whites, and when the pudding is baked spread the whites over it when hot, and set in the oven to brown. Serve with pudding sauce or cream.

PUDDING SAUCE.—One quart of water, butter the size of a large egg, two tablespoonfuls of flour; work the butter into the flour, then stir in the water when boiling, sweeten to taste, add nutmeg, vanilla and a sprinkle of cayenne pepper.

Bread Pudding—No. 3.

One pint of bread crumbs, one quart of sweet milk, half a cup of sugar, the yolks of four eggs, one-half cup of raisins, a small lump of butter; mix all well and bake; then take the whites of the eggs and one cup of sugar, beat to a froth; put on the top of the pudding when baked and let it brown a little. Serve with cream.

Roll Pudding.

Make a dough of one pint of flour, a little salt, two teaspoonfuls of baking powder, a lump of lard the size of an egg; after rubbing through the flour, moisten like biscuit; roll out and spread with any kind of berries or fruit; roll up, tie and drop into boiling water;

boil one hour or more. Put a dish in the bottom of the vessel it is boiled in to prevent its sticking; cover the vessel it is boiled in.

Hasty Pudding.

Place on the stove six cups of sweet milk. Beat two eggs and add one teacup of milk, six tablespoonfuls of flour, and a little salt, the juice and grated rind of one lemon. Beat it well together, then stir it in the milk on the stove just as it begins to boil. When thick as mush put it into oiled cups to mould. To be eaten with sweetened cream.

Huckleberry Pudding—No. 1.

One pint of berries dredged with flour, one pint of flour, one teacupful of molasses, butter the size of an egg, half a teaspoonful of soda, one teaspoonful of cloves, one teaspoonful of cinnamon, half a teaspoonful of allspice; boil in a well buttered tin three hours, or bake in a slow oven one hour and a half. Serve with wine or vanilla sauce.

Huckleberry Pudding—No. 2.

One cup of butter, one cup of sweet milk, two cups of sugar, four eggs, four cups of sifted flour, three spoonfuls of baking powder, one pint of huckleberries. Bake in a moderate oven. Serve with either cream and sugar or wine sauce.

Pudding.

Five eggs, one pint of milk, five large tablespoonfuls of flour, salt to taste. Serve with wine or lemon sauce.

Suet Pudding—No. 1.

One cup of suet fine, one cup of raisins, the yolks of two eggs beaten light, two tinfals of flour, two teaspoonfuls of baking powder; mix the suet and baking powder in the flour, add the yolks of the eggs to the milk, add the milk slowly, until you have a pretty stiff batter, sprinkle flour over the raisins and add last. Boil in a bag or mould.

SAUCE.—Whites of two eggs, sugar and nutmeg in a bowl, mix

well together, (the darker the sugar the better), one quart of water, and butter the size of an egg, in another bowl, and flour enough to thicken; then add the contents of the first bowl and let it come to a boil, stirring constantly.

Suet Pudding—No. 2.

One cup of sweet milk, one cup of suet, one cup of flour, one cup of bread crumbs, one cup of molasses, one-fourth of a pound of seedless raisins, two eggs beaten together; flour the fruit; nutmeg to taste. Dip the bag in hot water, and after wringing it out, flour the inside. Put the mixture in and boil three or four hours. Serve with wine sauce.

Suet Pudding—No. 3.

Three cups of flour, one cup of butter, one cup of raisins, half a cup of currants, one cup of milk, one cup of molasses, two eggs, two teaspoonfuls of baking powder, one teaspoonful of cloves, one teaspoonful of cinnamon, one teaspoonful of salt; mix the flour last; boil two hours. Serve with sauce.

Plum Pudding.

One cup of suet, two cups of flour, three eggs, half a cup of sugar, a little salt; one teaspoonful of baking powder in the flour, one cup of seedless raisins, with milk enough to stir easily; add the raisins last, with a little flour sprinkled over it; boil two hours. Serve with sauce.

SAUCE.—One egg, one cup of sugar, half a cup of butter, one pint of boiling water, boil two minutes. Flavor to taste.

Fruit Pudding.

One quart of any of the small fruits, one pint of molasses, cloves and spice to taste, one teaspoonful of soda dissolved in a teacupful of warm water, flour to make it as thick as pound cake. Put it into a bag and boil three hours.

Bird's Nest Pudding.

Pare and core apples, butter a deep dish, set the apples nicely

into it, fill the centre with sugar, butter and cinnamon, put it into the oven and bake until nearly done; make a batter of one quart of milk, eight eggs, eight tablespoonfuls of flour. Pour it over the apples and finish baking. Eat with sugar and cream or wine sauce.

Peach Pudding.

Put enough whole peeled peaches into a pudding dish, and pour over them two whole cups of water, cover the dish and set it into a hot oven. When the peaches are soft take the dish from the oven, drain off the juice and let it stand until it is cool, then add to it a pint of sweet milk, four eggs well beaten, a small cup of flour with a teaspoonful of baking powder mixed with it and stirred in so gradually and carefully as not to be lumpy; add a tablespoonful of melted butter, a little salt and a cup of sugar. Beat them all together for three or four minutes, then pour over the peaches; set the dish into the oven and bake until the top is a nice brown. Serve with sugar and cream.

Steamed Pudding—No. 1.

The whites of four eggs, well beaten, a little over one pint of sour or sweet milk, a little over a teacupful of flour; stir the flour into the milk and beat thoroughly; a teaspoonful of soda, a little salt. Have a pot of boiling water; put the pudding into a pan, set it in the steamer and close tight. Let it steam one hour without opening.

SAUCE FOR THE PUDDING.—Two and a half tablespoonfuls of flour mixed smooth, with a little cold water; beat until very light; a piece of butter the size of an egg, half a cup of white sugar, nutmeg to taste, a pinch of salt; stir in boiling water; make it tolerable thick.

Steamed Pudding—No. 2.

One cup of molasses, one cup of sweet milk, one cup of chopped raisins, half a cup of butter, four cups of flour, one teaspoonful of spice, two teaspoonfuls of baking powder; mix all the ingredients thoroughly and steam three hours in a buttered mould. Serve with lemon sauce.

Delmonico Pudding.

One quart of milk, five eggs, two large tablespoonfuls of cornstarch, mix the cornstarch with a little cold milk and stir it into the boiling milk, and boil a few minutes; when done remove from the stove and add two teaspoonfuls of vanilla, three-fourths of a cup of sugar, and the yolks of the eggs, beaten very light. Beat the whites stiff with half a cup of sugar, spread over the top; set into the oven until it is a delicate brown. Serve with cream.

Velvet Pudding.

Three pints of milk, one grated lemon, five eggs, beaten separately, one cup of sugar, four tablespoonfuls of cornstarch dissolved in a little cold milk and added to the yolks and sugar; set the milk on the stove, and when it comes to a boil, stir the cornstarch into the milk and the grated lemon; stir until it thickens; remove from the stove, put into your pudding dish; beat the whites of the eggs to a stiff froth, add half a cup of sugar, spread over the pudding and set into the oven to brown. Serve with sauce or cream.

VELVET PUDDING SAUCE.—Yolks of two eggs, one small cup of sugar, one tablespoonful of butter; beat well and add one cup of boiling milk; set on the back of the stove to boil; flavor with orange.

Apple Flummery.

Take enough good cooking apples to make a quart of sauce, rub through a sieve, sweeten and add a half teaspoonful of vanilla; beat the whites of four eggs stiff and stir lightly through. Serve cold with cream.

Delicate Pudding.

Two cups of sugar, one cup of butter, three and a half cups of flour, one cup of sweet milk, the whites of eight eggs, two teaspoonfuls of baking powder in the flour. Cream the butter and sugar, add the milk, then the flour, lastly the well beaten whites. Serve with sauce.

Puff Pudding.

One pint of new milk, three eggs, seven tablespoonfuls of flour.

Bake in a square pan; set it in the oven a few minutes before going to the table, so that it will be done just as you are ready to serve it. Serve with sugar and cream; good milk will answer.

Orange Snow Balls.

Wash well half a pound of Carolina rice, put it into plenty of water and boil until tender, drain and let it cool. Pare four or five small oranges, and clear from them entirely the thick white inner skin, spread the rice in as many equal portions as there are oranges, upon some pudding or dumpling cloths; tie the fruit separately in these, and boil the snow balls for an hour. Dip each dumpling into cold water, turn them carefully on a dish and strew plenty of sifted sugar on them. Serve with cream.

Cottage Pudding—No. 1.

One cup of milk, one tinful of flour, little more than half a cup of sugar, two eggs beaten separately, three teaspoonfuls of baking powder in the flour. It can be baked with one egg. Serve with sauce.

PUDDING SAUCE.—One pint and a half of water, butter the size of an egg, two tablespoonfuls of flour; work the butter into the flour, then stir in the water gradually when boiling, sweeten to taste, add nutmeg, vanilla, a slight sprinkle of cayenne pepper, and a little salt.

Cottage Pudding—No. 2.

One egg, one cup of sugar, one cup of sweet milk, one pint of flour, a little salt, two teaspoonfuls of baking powder. Serve with sauce or cream and sugar.

Sweet Potato Pudding.

Eight potatoes boiled and well mashed, half a pound of butter, four eggs, sugar to taste, a little nutmeg, and one cup of milk.

Farina Pudding.

Two ounces of butter, melt and mix with three tablespoonfuls of farina, add one and a half pints of boiling milk; cook to a thick

mush, cool it. Then take the yolks of four eggs, five tablespoonfuls of fine sugar, part of the rind and some of the juice of a lemon, add the whites of the egg beaten very light, mix well, bake in a buttered dish one hour in a quick oven.

Savory Pudding.

Soften with one pint of warm milk one-fourth of a pound of bread, beat it fine, add two eggs, one tablespoonful of sugar, two ounces of currants, two ounces of raisins, two ounces of apples chopped fine, two tablespoonfuls of chopped suet on the top, or if you have no suet use bits of butter. Bake three-fourths of an hour, and eat warm with sauce.

French Puff Pudding.

Four eggs, four tablespoonfuls of flour, one pint of milk; beat the eggs thoroughly; bake twenty minutes or half an hour, according to the heat of your oven. A nice variation of this pudding is to put a layer of chopped or sliced apples in the bottom of the pudding dish and pour the same batter over them.

Oxford Pudding.

Half a pint of bread crumbs, half a pint of cream, one pint of warm milk; add to the crumbs six eggs, a cup of chopped raisins seeded, spice to taste. Bake or steam.

Brown Betty.

Pare and cut fine some ripe apples, put a layer of apples, butter, sugar and cinnamon in a deep dish, then a layer of bread crumbs, and so on until the dish is full. Bake half an hour. Can be eaten warm or cold, with sugar and cream.

Buttermilk Pudding.

Half a tinfal of bread crumbs, one tinfal of buttermilk, one cup of sugar, one small half cup of butter, one nutmeg, two eggs, one teaspoonful of soda. Bake one hour. Beat the whites of two eggs

to a stiff froth and spread on top of the pudding after it is baked. Return to the oven and let it brown a little.

DRESSING FOR OVER IT.—One pint of boiling water, a lump of butter the size of an egg, sugar to taste, thicken with water and cornstarch, flavor with vanilla; to one egg mix two tablespoonfuls of cornstarch, one tinfu! of boiling water, one tablespoonful of butter, two tablespoonfuls of sugar; flavor.

Lemon Cream Pudding.

A layer of apples in the pudding dish, one cup of sugar, two eggs, two tablespoonfuls of cornstarch, one lemon, one pint of milk, butter the size of a hickory nut. Cut the apples fine and put into the bottom of the pudding dish. Heat the milk to boiling and stir in the cornstarch mixed smooth with a little cold milk or water. Boil about five minutes, stirring constantly. While hot mix in the butter and set away to cool. Beat the eggs light, add the sugar; mix thoroughly before putting in the lemon juice and grated rind. Beat this to a stiff cream and add gradually to the cornstarch and milk when it is cold. Stir all smooth, and pour it over the apples. Bake half an hour, if the oven is hot. Be careful not to let it remain in the oven too long.

Gough Pudding.

One cup of sugar, one-half cup of butter, one cup of fruit, one cup of sweet milk, three teaspoonfuls of baking powder, one nutmeg, four cups of flour. Boil three hours, and serve with sauce.

Strawberry Pudding.

Three-fourths of a cup of butter, four eggs, two cups of sugar, one cup of sweet milk, four small cups of flour, two teaspoonfuls of baking powder, one pint of berries as dry as possible. Bake in a cake dish.

Plum Pudding.

Take slices of light bread, spread thin with butter, and lay in a pudding dish layers of bread and raisins until within an inch of the top. Boil the raisins, and put in the juice they were boiled in.

To four eggs well beaten add one quart of milk, and salt and spice to taste. Pour over the bread and bake half an hour.

Amber Pudding.

One dozen large tart apples, one cupful of sugar, the juice and rind of two lemons, six eggs, four tablespoonfuls of butter, enough puff paste to line a three-pint pudding dish. Pare and quarter the apples. Pare the thin rind from the lemon, being careful not to cut into the white part. Put the butter, apples, lemon rind and juice into a stewpan with half a cupful of water, cover tightly; let it simmer about three-quarters of an hour; rub through a sieve, add the sugar and set away to cool. Line the dish with thin paste; beat the yolks of the eggs and stir them into the cool mixture. Turn this into the lined dish; bake slowly for half an hour. Beat the whites to a stiff froth, and gradually beat into them three tablespoonfuls of powdered sugar; cover the pudding with this; return to the oven and cook twelve minutes with the door open. Serve either hot or cold.

Noodle Pudding.

Six eggs, mix with the eggs as much flour as possible, roll the dough very thin, cut half an inch wide, boil half an hour in salt water; lay a cloth in the colander and lift the noodles out into it; let drain two hours, then lay a layer of noodles in the pudding dish, a layer of stewed raisins and currants mixed; to every layer of fruit slice a little citron, finish with noodles, pour over three tablespoonfuls of hot water, set in the oven and bake three hours, cover with a pan, take out of the oven the last half hour; it should be a nice brown on the top when done. Turn out on a dish when done; serve with sauce or cream. The noodles can be made and boiled the day before if you prefer.

Suet Batter Pudding.

One cup of suet chopped fine, scatter through a long dripping-pan, heat untill it becomes clear, take one quart of milk, two eggs, a little salt, flour enough to make as thick as flannel cake batter, add

two teaspoonfuls of baking powder to the flour, drop the batter over the suet, without stirring; bake half an hour, when done cut through the centre, turn the under sides together, lay on a plate. Serve warm with sauce.

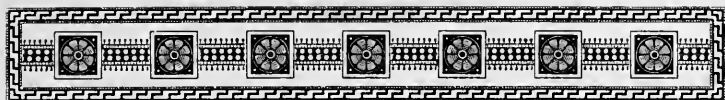
Steamed Meat Pudding.

Take the remnants of a stewed chicken, pick the meat from the bones and cut into small pieces, and stir into a batter made of one pint of flour, into which has been sifted two teaspoonfuls of baking powder, a teaspoonful of salt; rub into the flour a tablespoonful of butter, and mix with one cupful of sweet milk. Steam nearly two hours, taking care not to lift the cover once until done. Thicken the gravy left from the stew, and season with salt and pepper.

Chocolate Pudding.

Boil one quart of milk, melt and mix one and a half ounces of Baker's chocolate with a little cold milk and stir it into the boiled milk. When nearly cold add the beaten yolks of six eggs, sweeten to taste, flavor with vanilla, and bake until it is of the consistency of custard. Beat the whites of the eggs to a froth, add six tablespoonfuls of powdered sugar; pile it lightly on the pudding, then replace in the oven to brown. To be eaten cold.





SAUCES.

Whipped Cream Sauce.

One pint of rich cream sweetened and flavored to taste, whip it to a stiff froth, and add the beaten whites of two eggs. Serve on puddings or fruit.

Pine-apple Sauce.

Grate one pine-apple, take half its weight in sugar, one cup of water, let it simmer until tender, add the sugar gradually, boil gently for five minutes and serve.

Hard Pine-apple Sauce.

Mix two tablespoonfuls of butter, and five level tablespoonfuls of sugar, the white of an egg, flavor with pine-apple; form a pyramid and with a teaspoon shape it like a pine-apple. Some use only the sugar and butter.

Cold Cream Sauce.

Beat together four tablespoonfuls of butter and one cup of sugar, add a cup of rich cream, stir to a cream, flavor with vanilla and place it where it will get very cold before serving.

Lemon Sauce—No. 1.

Two cups of sugar, one-third of a cup of butter, two eggs, one tablespoonful of cornstarch mixed smooth in a little cold water, juice of one lemon, and half the grated rind, two cups of boiling water, cream the butter and sugar well and add the eggs. Let the cornstarch boil a few minutes in the boiling water until it is smooth and

thick. Put all into a bowl, beat it a little, return it to the stove and let it heat almost to the boiling point. Keep it hot until ready to serve.

Lemon Sauce—No. 2.

Two cups of sugar, two eggs, juice and rind of one lemon; beat all together, and just before serving add a pint of boiling water, set it on the stove, when it comes to the boiling point serve.

Strawberry Sauce.

Half a teacupful of butter, one heaping cup of sugar, and one pint of strawberries mashed a little so as to be juicy. Beat the butter and sugar to a cream, stir in the berries and add the white of an egg beaten stiff.

Lemon Pudding Sauce.

One cup of butter, two and a half cups of sugar, one tablespoonful of cornstarch mixed smooth in a little cold water, the juice of one lemon and half of the rind grated, two cups of boiling water. Cream the butter and sugar well; let the cornstarch boil awhile in the boiling water until it is smooth and thick. Put all in a bowl, beat it a little, return it to the stove, and let it heat almost to the boil; keep hot until ready to serve. To boil after adding the lemon will make it bitter.

Wine Sauce—No. 1.

One quart of water, butter the size of a large egg, two tablespoonfuls of flour; work the butter into the flour, then stir in the water when boiling, sweeten to taste, wine to your taste, flavor with peach kernel or nutmeg.

Wine Sauce—No. 2.

One tablespoonful of flour made into a smooth paste with cold water, pour over one pint of boiling water a lump of butter half the size of an egg; sugar to taste. Boil pretty well, and when a little cool flavor with nutmeg and wine.

Pudding Sauce.

One quart of water, butter the size of an egg, two tablespoonfuls of flour, work the butter into the flour, then stir, and pour the boiling water in gradually; sweeten to taste, and add half a nutmeg, grated, three teaspoonfuls of vanilla, a slight sprinkle of cayenne pepper, a little salt.

Foam Sauce.

One cup of sugar, quarter of a cup of butter, yolk of an egg; beat together. Boil one cup of milk, thicken with a tablespoonful of flour; pour on while hot, and add the juice of two oranges and grated rind of one, and lastly the white of the egg beaten to a stiff froth.

Orange Sauce.

Half a cup of butter, two and a half cups of sugar, one small tablespoonful of flour mixed smooth in a little cold water, the juice of three large oranges, the grated rind of one, the juice of one lemon, one pint of milk; cream the butter and sugar, add the beaten yolk of one egg; set the milk on the stove, and when it comes to a boil stir in the flour, add the mixture and oranges and juice of the lemon.

Golden Sauce.

Take the yolks of three eggs, stir in a half cup of sugar, pour into a pint of boiling milk, and flavor to suit the taste. Put in a cool place. Just before serving mix the well beaten whites lightly with the same.





CUSTARDS.

Almond Custard.

One pint of new milk, sweeten to taste, two tablespoonfuls of cornstarch mixed smooth with a little milk, one quarter of a pound of almonds blanchd and pounded and moistened with two teaspoonfuls of rose water, the yolks of four eggs; set the milk on to boil, when it comes to the boiling point stir in the cornstarch, then add the beaten yolks; when it commences to thicken stir in the almonds and boil until it thickens, then remove it quickly and put into a dish. Beat the whites with a little sugar, spread over the top and brown a delicate brown in a quick oven.

Orange Custard.

Four oranges, grated rind of one, one pint of new milk, one tablespoonful of cornstarch mixed smooth added to the milk, six eggs, two tablespoonfuls of sugar; beat the yolks and oranges together and stir into the milk, add a little butter and the beaten whites just before setting them in the oven.

Cream Custard.

One quart of cream, three tablespoonfuls of white sugar, whites of five eggs, stir the sugar into the cream, then add the whites of the eggs without beating them, stir all well, and flavor with vanilla. Bake in cups set in a pan half filled with water; put it in the oven and bake until it thickens. Lay whipped cream over the top.

Boiled Custard.

The yolks of three or four eggs beaten light, one quart of sweet

milk, add two tablespoonfuls of cornstarch mixed smooth with a little milk, a pinch of salt, boil until thick, then spread over the beaten whites with a little powdered sugar added to them; set it in the oven to brown a delicate color. See that the oven is in order before setting it in.

Cocoanut Custard—No. 1.

Grate one cocoanut, add one-fourth of a pound of butter, the whites of six eggs, one soda cracker, a little rose water, and sugar enough to sweeten.

Cocoanut Custard—No. 2.

Grate the cocoanut, sugar enough to sweeten, and add the whites of five eggs.

Lemon Custard—No. 1.

Two lemons, one cup of butter, five crackers grated, four or five eggs, sugar enough to sweeten, mix the butter and crackers, add the lemons grated, and then the sugar, the beaten yolks, and lastly the whites beaten stiff.

Lemon Custard—No. 2.

Two lemons, half a cup of butter, two cups of sugar, one cup of sweet milk, four eggs, one tablespoonful of cornstarch mixed in a cup of milk; add the whites beaten to a froth.

Lemon Custard—No. 3.

One lemon, a pint of new milk, six eggs, three tablespoonfuls of sugar, beat the yolks and lemon together, and stir it into the milk, then beat the whites and stir them in just before putting them into the oven, add a little butter.

Lemon Custard—No. 4.

Four eggs, butter the size of a walnut, one spoonful of flour, one pint of milk, one lemon, sweeten to taste.

Coffee Custard.

Two cups of rich cream, two cups of strong coffee, six eggs, su-

gar to taste. Bake in cups set in a pan of warm water in the oven.

Chocolate Custard.

Boil one quart of milk; scrape one ounce of nice chocolate, and mix with one heaping cup of sugar; wet this with two spoonfuls of boiling milk; work this into a smooth paste with the back of your spoon and stir into the milk; then stir in six well beaten eggs; stir three minutes, and set in cold water, stirring occasionally until cold; then add two teaspoonfuls of vanilla. Serve in glasses. Beat the whites of two eggs to a stiff froth and place on the top.

Baked Custard.

One quart of milk, four eggs beaten light, five tablespoonfuls of sugar mixed with the yolks, nutmeg and vanilla to taste.

Golden Angel Custard.

Into one pint of boiling water stir two tablespoonfuls of corn-starch, mixed smooth with cold water; let it boil a minute, then add two tablespoonfuls of sugar; just as you remove it from the stove add the well beaten whites of the four eggs; continue to beat until cold.

Custard.

One cup of sweet cream, half a cup of sugar, and the beaten yolks of four eggs; let it come to a boil, remove from the fire, and add vanilla to taste. Pour in a glass dish and cover with the white.

Apple Custard.

Pare half a dozen of tart apples; take out the cores and fill with sugar; pour half a pint of water over them, and when they begin to soften pour over them a custard made of three pints of milk, seven eggs, and four tablespoonfuls of sugar; spread with nutmeg and bake half an hour.

Snow Custard.

Half a box of Cox's gelatine, three eggs, one pint of milk, two cups of sugar, juice of one lemon, soak the gelatine one hour in a teacupful of cold water, then add one pint of boiling water, stir un-

til the gelatine is thoroughly dissolved, then add two-thirds of the sugar, and the lemon juice. Beat the whites of the eggs to a stiff froth, when the gelatine is quite cold whip in the whites, a spoonful at a time for at least an hour. Whip evenly, and when all is stiff pour it into a mould, wet with cold water; set it in a cold place, in four or five hours turn it into a glass dish. Make a custard with the rest of the eggs and the remainder of the sugar, flavor with vanilla. When the meringue is turned out of the mould pour the custard around the base.

Tapioca Custard.

Soak a teacupful of tapioca over night in milk, stir into it the yolks of three eggs well beaten, and one cup of sugar. Let a quart of milk come to the boiling point, stir the tapioca in, and cook whole, stir until it thickens. Flavor to taste, use the whites of the eggs for frosting; put it over the top and brown a little.

Peach Tapioca Custard.

Half a cup of tapioca soaked in water over night, then boil until clear, remove it from the fire and pour over half a can of peaches, then beat twelve eggs together until very light, sweeten, put it in to the oven and let it brown.

Banana Custard.

One quart of milk, four eggs beaten light, five tablespoonfuls of sugar mixed with the yolks, four bananas mashed smooth before putting in.





BLANC MANGE.

Moss Blanc Mange.

Take one cupful of Iceland moss, wash it thoroughly, put a little water to it, and let stand for some time. If kept warm it will dissolve sooner. Put it over a moderate fire and add milk as it becomes thick, stirring constantly. When done it should be of the consistency of thin boiled custard; strain it into the mould and set away to cool.

Almond Blanc Mange.

One quart of milk, one ounce of gelatine, three ounces of almonds, blanched and pounded in a mortar, with one tablespoonful of rose water added to prevent oiling, three-fourths of a cup of sugar; heat the milk to boiling, having previously soaked the gelatine in a cup of the milk for one hour; turn into this, when the milk is scalding hot, add the pounded almonds, and stir all together for ten minutes before putting in the sugar. When the gelatine has dissolved remove the blanc mange from the vessel of boiling water in which you have cooked it, and strain through a thin muslin bag, pressing it well to get out the flavor of the almonds; there should be two or three bitter almonds among them. Wet your mould with cold water, put in the blanc mange and set it in a cold place until firm. You may make blanc mange without the almonds and flavor with vanilla.

Neapolitan Blanc Mange.

Make according to the foregoing recipe, and strain into four different portions, allowing a cupful of the mixture for each.

Have ready grated one tablespoonful of chocolate, wet with a little boiling water, and mixed smooth for the brown coloring; the yolks of two eggs beaten light for the yellow; one large tablespoonful of currant or cranberry juice for the pink; mix well the chocolate in one portion, the pink juice in another, and the eggs into the third, returning this and that flavored with chocolate to the fire and stirring until very hot, but not boiling. Leave the fourth uncolored. When quite cold, and a little stiff, pour carefully into a wet mould, first the white, then the pink, next the yellow, and last the chocolate. Set in a cool place; loosen when firm by dipping the mould into warm water.

Cornstarch Blanc Mange.

One quart of milk, one cup of sugar, four tablespoonfuls of cornstarch mixed smooth in a little cold milk, three eggs well beaten, yolks and whites separately, one saltspoonful of salt, vanilla, lemon or other essence. Heat the milk to boiling, stir in the cornstarch and salt; boil together five minutes in a farina kettle, then add the yolks beaten light with the sugar, boil two minutes longer, stirring all the time; remove the mixture from the stove, beat the whipped whites in while it is boiling hot. Wet your mould with cold water, pour in and set it in a cool place.

Strawberry Blanc Mange.

Stew nice ripe strawberries, strain off the juice and sweeten to taste; place them over the fire, and when they boil stir in cornstarch mixed smooth in a little cold water, allowing two tablespoonfuls of cornstarch for each pint of juice; stir constantly until cooked, pour it into moulds, wet in cold water, serve with cream and sugar and fresh strawberries over the top. Raspberry blanc mange is made the same way.

Snow Balls.

Boil one pint of rice until soft in two quarts of milk or water, with a teaspoonful of salt, put it in small cups and when perfectly cold place it in a dish. Make a boiled custard of the yolks of three eggs,

one pint of sweet milk, and one teaspoonful of cornstarch; flavor with lemon; when cold pour over the rice balls half an hour before serving.

Tapioca Blanc Mange.

Half a pound of tapioca, one pint of rich milk, three cups of sugar, two teaspoonfuls of bitter almond, vanilla, a little salt. Heat the milk, stir in the tapioca; when it is dissolved add the sugar and boil slowly fifteen minutes, stirring all the while, take it from the fire and beat it until nearly cold; flavor and pour it into a mould dipped into cold water, turn out, pour cold sweetened cream over it.

Float.

The yolks of six eggs, two tinfals of sweet milk, sweeten and flavor to the taste; put on to boil, stirring constantly until it begins to thicken; pour into a dish as soon as taken off the fire, as it will curdle if left standing. Beat the whites of the eggs to a stiff froth, with two tablespoonfuls of fine white sugar, and put on the custard at once. Serve cold.

Floating Island—No. 1.

For one common sized float have a sponge cake that will weigh one or two pounds, cut it downwards, almost to the bottom, but do not take it apart; stand up the cake in the centre of a deep dish; have ready a pint of cream, make it very sweet and color it with a teacupful of the juice of pounded spinach, boil five minutes by itself, strain and make very sweet. For pink use currant jelly, cranberry or strawberry juice, or if you wish you can whip to a froth a pint and a half of sweetened cream and flavor with vanilla; pour around the cake.

Floating Island—No. 2.

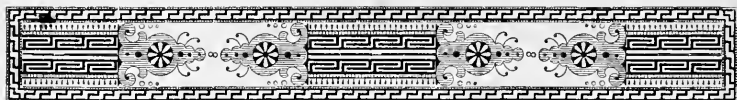
Beat the yolks of four eggs until very light, sweeten and flavor to taste. Stir into a quart of boiling milk; cool until it thickens; when cool, pour into a low glass dish; whip the whites of the eggs to a stiff froth, allowing one teaspoonful of sugar to the white of

each egg. Set over a dish of boiling water to cook. Take a table-spoon and drop the whites on the top of the cream, far enough apart to keep the edges from touching. Dropping specks of bright jelly on each island will produce a pleasing effect.

Angel Food.

Dissolve half a box of gelatine in a quart of milk, beat together the yolks of three eggs, one cupful of sugar, juice of one lemon; stir into the gelatine and milk and let it just come to a boil; whip the whites of the eggs to a stiff froth; when nearly cold stir them through the custard.





GELATINE.

Gelatine.

One box of Cox's gelatine; soak in a cup of cold water twenty minutes, then add a pint of boiling water; add one cup of sugar, three large Florida oranges; after removing the rind, cut in small pieces; lay in the dish you intend serving in; strain and pour the gelatine over it.

Lemon or Fruit Gelatine.

For lemon jelly, take two ounces of gelatine, one and a half pounds of sugar, juice of four or five lemons, according to size; soak about an hour in a pint of cold water, then add three pints of boiling water, the juice and sugar; stir well; strain and pour into moulds and set aside to cool. In summer use more gelatine or less water. If fruit flavoring is preferred, take three bananas, peel and quarter them, then cut up into very small pieces; also peel and cut up very fine three oranges. When the jelly is partly cool, that is stiff enough to hold the fruit in place, put an equal quantity of fruit in each mould and with a silver spoon gently press the fruit through the jelly, (that is, so it will not stay either at the top or bottom.) Then let it harden. If you have strawberries, they are nice, or a little juice of pine apple improves the flavor.

Bird's Nest Gelatine.

One quart of gelatine; go according to the gelatine recipe, omitting the rind and wine. Three cups of blanc mange, nine empty egg shells, fresh rind of two oranges, half a cup of sugar;

cut the rind from the oranges into long, narrow strips and stew these gently in enough water to cover them, until they are tender, add to them half a cup of sugar, and simmer fifteen minutes longer in the syrup; lay them out on a dish to cool, taking care not to break them; if you have preserved orange peel in the house, it will do. The blanc mange should be made the day before you want it and the egg shells filled; the yolks and whites should be poured out of a hole not larger than a half dime in the small end; wash well with pure water shaken around them, and fill with blanc mange and set in a pan of flour or sugar—the open end up, that they may not be overturned. Next morning fill a glass dish two-thirds full of gelatine, which should be very clear, reserving a large cupful; break the shells from the blanc mange and lay the artificial eggs upon the gelatine, if it is firm enough to bear them; pile them neatly but not too high in the middle, bearing in mind that that which is the top will be the bottom when it is turned out. Lay the orange peel which represents straw over this and around them, warm the reserved gelatine so that it will flow readily, but not hot, pour over the straw and eggs, and set away in a cool place to form; when firm turn out.

Orange Gelatine.

Take one package of gelatine, let it soak in a pint of cold water twenty minutes, or until it is dissolved, boil together two pints of water and half a pound of sugar, pour over the gelatine boiling hot, add the juice of eight oranges, and rind of one, and the juice of one large lemon. When cool and just beginning to form, add the beaten whites of four eggs, and beat the whole together until it is thoroughly mixed. Pour it into moulds and set it in a cool place.

Cranberry Gelatine.

Two ounces of gelatine, one pound of double refined sugar, three pints of cranberry juice well strained. Dissolve the gelatine in a pint of cold water on the back of the stove, let it stand twenty minutes; then add the boiling juice, strain and pour it into moulds to cool.

Strawberry Gelatine.

Two pints of strawberry juice, two lemons, one pound of sugar. Wash with care a quantity of freshly gathered strawberries, and squeeze the juice through a cloth. To your quart of juice add the sugar and juice of the lemons, place it in a preserving kettle over a gentle fire. Skim it well; when clear add an ounce of isinglass dissolved in a pint of water. Pour it into moulds when nearly cold.

Calf's Feet Gelatine.

Boil two calf's feet, well cleaned, in one gallon of water until it is reduced to one quart, then pour it into a pan. When cold, skim off all the fat and take up the jelly into a saucepan and pour over it a pint of boiling water, three-fourths of a pound of white sugar, and the juice of three lemons; add to these the whites of six eggs well beaten together; stir all together thoroughly, place it on the fire and let it boil a few minutes, pour it into a large flannel bag, and repeat this until it runs clear; then have ready a large glass dish and drop into it some lemon peel cut into thin strips half an inch long, and a pint and a half of pineapple cut into small pieces. Let the jelly run into the dish, the lemon will give it a nice color and pleasant flavor. Serve when cold. Make all gelatines the day before you wish to use them.

Gelatine.

One box of gelatine, pour a pint of cold water on it, and let it stand twenty minutes, then add the juice of three lemons, and the grated rind of one lemon, not quite a pound of sugar, one pint of strawberry juice, and two pints and a half of boiling water. Let it stand and strain. If to be used for dinner, it must be made the day before.

Lemon Gelatine.

One box of Cox's gelatine, pour on it a pint of cold water, and let it stand twenty minutes, two pints of boiling water, juice of five lemons, rind of one, one-fourth of a pound of sugar. Pour the

boiling water over the gelatine, add the lemons and sugar, mix this well, strain it, pour it into moulds to cool. Wet the moulds with cold water before pouring in.

Ribbon Gelatine.

Take one-third of strawberry gelatine, one third lemon gelatine, and one-third orange gelatine; color the orange gelatine with the yolks of three eggs, grate the oranges, using the rind of one; strain. Put it into deep dishes of one size to cool, then lay in a glass dish, and stick blanched almonds over the top. Serve with cream.

A Pretty Dessert.

Remove carefully the inside of the orange from its rind with a small teaspoon. You can cut the rind into various shapes; in halves, or scollop the edges, or cut half way down in quarter sections, and roll the upper quarters under, or cut it in the shape of a basket, leaving a band of rind for the handle, lay it in very cold water while you prepare the filling. Fill with cold gelatine flavored with the scooped-out orange; or, whipped cream, or vanilla snow. A few lemon or japonica leaves, to line the edges of the dish and interspersed between them, will give a pleasing effect.

Pine-Apple Gelatine.

One package of gelatine, one pound of sugar, one pine-apple peeled and grated, a little nutmeg, the juice of one lemon, and rind grated, one pint and a half of boiling water, whites of four eggs; soak the gelatine twenty minutes in a cup of cold water. Put it into a bowl with the sugar, nutmeg, lemon juice, rind, and grated pine-apple. Let it stand covered three hours; then pour upon it the boiling water, and stir until the gelatine is dissolved; strain the mixture through a flannel bag, squeezing hard to get the flavor of the fruit; set it on ice until cold, but not until it is hard. When it is jellied around the edges, begin to whip the whites of the eggs stiff. Beat a spoonful at a time into the gelatine, and beat it a minute after adding each spoonful to mix it evenly. Beat half an

hour. Wet a mould with cold water, put in the sponge and set it on ice until you are ready to turn it out.

Pig's Feet Jelly.

Boil two pig's feet in one gallon of water until reduced to one quart, if tender pour into a large bowl. When cold skim off all the fat and take up the jelly, be careful to cut off the sediment which settles at the bottom. Put the jelly into a sauce-pan and pour over it the juice of three lemons and half a pound of white sugar; place it on the fire a few minutes, then pour into glasses or moulds.

Souse.

Boil your pig's feet until tender, remove the skins, chop them up fine, add to them the water you boiled them in; after it has been cooled and the fat skimmed off and the sediment which settles to the bottom cut off, stir together thoroughly, place it on the fire, let it boil a few minutes; season to taste with pepper, salt and vinegar and pour into moulds.





CREAM.

Almond Cream.

One-half pound of blanched almonds, one quart of cream; boil one pint of the cream and sweeten to the taste; roll the almonds fine, add to them a few drops of rose water and add to the cream before it is put on to boil; when the cream comes to a boil add half a box of gelatine, stirring until the gelatine is dissolved, then add the well beaten whites of two eggs. Beat the reserved pint of cream stiff; when the cream is cold, add to it and beat thoroughly. Stick blanched almonds over the top, or froth thick cream and put on the top.

Cream a la Vinaille.

One ounce of gelatine, five ounces of sugar, three pints of new milk, one teaspoonful of extract of vanilla; soften the gelatine in a little cold milk, then boil it in the three pints of milk until it is dissolved. Beat the yolks of six eggs light and add the sugar; pour the milk boiling hot over the yolks, return to the kettle, and stir all rapidly together for about three minutes; stir the cream until nearly cold. Dip the moulds into cold water, let them stand a few moments, then take them out and fill the moulds; set them aside until stiff enough to turn out.

Tapioca Cream.

Soak two tablespoonfuls of tapioca in water over night, then boil clear in one quart of milk, adding one cup of sugar, the yolks of three eggs beaten light; allow it to boil gently for a few moments, remove from the fire, then add the whites of the eggs, beaten to a

stiff froth. Flavor with vanilla or rind and juice of a lemon; put into moulds. To be eaten cold.

Apple Cream.

Stew half a dozen tender apples, wash them to a pulp, whisk the whites of six eggs until they are very light, and as soon as the apples are cold add them to the eggs, with four ounces of pulverized loaf sugar. Whisk the whole until it will stand up when placed on a dish. Serve with sweetened cream flavored with lemon or vanilla.

Italian Cream.

One pint of rich sweet cream, one pint of sweet milk, half a box of gelatine, boil the milk, then add the gelatine stirring until the gelatine is dissolved; then add the well beaten whites of two or three eggs. Beat the cream stiff after the milk is cold, add the cream and beat thoroughly. Flavor and sweeten to the taste.

Iber.

One quart of cream, six ounces of sugar, the yolks of six eggs, half a box of gelatine dissolved in a cup of water and boiled down half. Beat the cream to a froth, add the yolks of the eggs and sugar well beaten, stir in the gelatine, boil and add flavoring.

Pine-Apple Cream.

One and a half pints of milk, one and a half ounces of gelatine; boil the milk, then add the gelatine, stirring until the gelatine is dissolved; add the juice of one lemon, one small teacupful of sugar, the well beaten whites of two eggs. When the milk is cold add twelve teaspoonfuls of grated pine-apple, and the same proportion of well beaten cream; beat all well together, froth thick cream and put on top.

Spanish Cream.

Half a box of gelatine, one quart of milk, yolks of three eggs, one small cup of sugar, soak the gelatine one hour in the milk, put on the fire and stir well as it warms. Beat the yolks very light

with the sugar, add to the scalding milk and heat to boiling point, stirring all the time; strain through thin muslin, and when almost cold put in a mold wet in cold water. Flavor with vanilla or lemon.

Spanish Cream—No. 2.

Make a soft custard of a quart of new milk, yolks of six eggs, six tablespoonfuls of sugar dissolved in three-quarters of a pound of Cox's gelatine in a pint of water; when dissolved add to the custard; when hot, strain and flavor to taste; pour into moulds and set in a cool place to harden.

Cream a la Versailles—No. 1.

One quart of cream, half a cupful of sugar, half a teaspoonful of vanilla extract, half a teaspoonful of salt, seven eggs, two tablespoonfuls of water. Put the sugar in a small frying pan and stir until a very light brown, add the water; stir a moment longer, and mix with the milk; beat the eggs and salt with a spoon; add the mixture and the vanilla to the cream; butter a two-quart Charlotte Russe mould lightly, and put the custard into it; put the mould into a pan of warm (not hot) water and bake slowly until the custard is firm in the centre. It should take forty minutes, but if the oven is quite hot it will be done in thirty minutes. Test it by putting a knife down into the centre, for if the custard is not milky it is done. Set away in a cold place until serving time. It must be ice cold when eaten. Turn out in a flat dish and pour caramel seed over it.

Cream a la Versailles—No. 2.

One quart of milk, half a cupful of sugar, half a teaspoonful of vanilla extract, half a teaspoonful of salt, seven eggs, two tablespoonfuls of water; put the sugar in a small frying-pan and stir until a very light brown; add the water, stir a moment longer and mix with the milk. Beat the eggs and salt with a spoon; add the mixture and the vanilla to the milk. Butter a two-quart Charlotte Russe, mould lightly and put the custard into it. Put the mould into a basin of warm (not hot) water and bake slowly until

the custard is firm in the centre. It should take forty minutes, but if the oven is quite hot it will be done in thirty minutes. Test by putting a knife down into the centre, and if the custard is not milky it is done. Set away in a cold place until serving time. It must be ice-cold when eaten. Turn out on a flat dish and pour caramel seed over it.

Orange Tapioca.

Four oranges, cut fine, juice of two lemons; mix the oranges and lemons together and sweeten to the taste. Soak over night three tablespoonfuls of tapioca, and in the morning boil it with water until soft, then mix well the oranges and lemons, and set away until very cold. Serve with cream.

Charlotte Russe—No. 1.

Stir into the yolks of four eggs one-fourth of a pound of white sugar, beat and mix it with a half pint of milk; let it simmer, but do not let it come to a boil; set it away to cool. Boil one ounce of gelatine in a pint of water until it is reduced to one-half; stir it thoroughly into the custard and let it get cold; whip to a stiff froth a quart of rich cream, taking it off in spoonfuls as you whip it and put on a hair sieve to drain; when the custard is quite cold, and not quite set or congealed, stir the whipped cream gradually into it.

Charlotte Russe—No. 2.

One quart of cream scalded, (rich cream,) half a box of gelatine in winter, in summer, a whole box dissolved in a pint of milk; when well dissolved, stir it into the scalded cream; after removing from the fire, add a cup of granulated sugar, flavor with vanilla, then pour it into a pan and set it away to cool, after which beat the custard one hour, or until it appears very light. Have a mould or glass dish, line it with lady fingers or strips of sponge cake, then pour the custard into the mould, and let it stiffen before turning it out.

Strawberry Charlotte.

Line the bottom and sides of a dish with slices of fresh sponge cake, fill the centres with fresh strawberries, sprinkle sugar over them, then whisk a pint of sweetened cream; as the froth rises, take it off until all is done. Pile the cream on top of the strawberries, and send it to the table.

Moon Shine.

Beat the whites of two eggs very light, sweeten to the taste, then slice one banana into very thin pieces, stir into the eggs; or, if you choose, take two oranges; any kind of fruit will do. Do not make it until just before going to the table.

Lemon Meringue.

Beat the yolks of six eggs until they are thick, add the juice of two lemons and the grated rind of one, and a cup of sugar. Cook in a farina kettle. When the mixture begins to thicken add the whites beaten stiff. Stir constantly until quite stiff. Line a deep dish with sponge cake, and pour the meringue over; frost with the beaten whites of two eggs and four spoonfuls of sugar. Brown in a quick oven.

Orange Snow.

Four large sweet oranges, juice of all and grated peel of one, juice and half the grated peel of one lemon, one package of gelatine soaked in a cup of cold water, whites of four eggs whipped stiff, one large cup of powdered sugar, one pint of boiling water; mix juice and peel of the fruit with the soaked gelatine, add the sugar, stir up well and let stand one hour, then pour on the boiling water and stir until clear; strain through a coarse cloth, pressing and wringing it hard; when quite cold stir into the frothed whites gradually until thick and white. Wet the mould and pour in; let it stand in a cool place eight hours.

Rock Cream.

One cup of rice, whites of five eggs; boil the rice in fresh milk until very soft; sweeten with pulverized sugar, pile it on a dish,

lay on in different places lumps of currant jelly; beat the whites to a stiff froth with pulverized sugar, flavor with vanilla; add to this when beaten stiff a tablespoonful of rich cream; drop it over the rice, giving it the form of a rock of snow.

Vanilla Snow.

Two teacupfuls of white sugar, whites of five eggs, one-half a box of gelatine, one and a half pints of warm water; flavor with vanilla, and when the gelatine is cold, put the whites of the eggs and sugar into it. Beat all together half an hour. Take the yolks of the eggs, one pint of milk and sugar, make a boiled custard to eat with it, or if you prefer, you can eat it with sugar and cream.

Bavarian Cream.

One quart of sweet cream, yolks of four eggs, half an ounce of gelatine, one small cupful of sugar, two teaspoonfuls of vanilla or bitter almonds; soak the gelatine in enough cold water to cover it for one hour; drain and stir into a pint of boiling hot cream; beat the yolks smooth with the sugar and add the boiling mixture, a little at a time; beat until it thickens, but do not boil it; remove it from the fire, flavor, and while it is still hot stir in the other pint of cream whipped to a stiff froth; whip the cream a spoonful at a time and stir in until the custard is of the consistency of sponge cake batter. Put in a mould.

Hamburg Cream.

One pound of sugar, twelve eggs, two lemons; grate the rind of the lemon, then grate the lemon, and add to the sugar; let it come to a boil, then add the yolks, well beaten; when it boils, add the whites, beaten stiff; when it again boils add the grated rind; when cold add the lemons; if they are not juicy add a little water to the sugar.

Lemon Cream—No. 1.

To one-half box of Cox's gelatine take one and a half pints of cold water, dissolve over the fire, then add one pound of white

sugar, rinds of two and juice of three lemons; boil all together for a few minutes; when nearly cold add the whites of three eggs beaten to a froth; beat all well together, then set in a cool place; when it begins to thicken, stir thoroughly; let stand again, and beat as before; the oftener it is beaten the whiter it will be; pour into moulds; serve with cream. This quantity is enough for twelve persons.

Lemon Cream—No. 2.

One large lemon, rind and all, two and a half cups of milk, set on the stove to boil, add two tablespoonfuls of cornstarch mixed smooth with a little milk, add the yolks of three eggs, well beaten, to the cornstarch, stir in the boiling milk, then add the lemon juice; stir continually until it is as thick as custard; sweeten to taste, add the well beaten whites of the eggs, stir in and pour in cups to cool.

Italian Cream.

Put two pints of cream in two bowls, in one bowl mix six ounces of sugar, juice of two lemons; then add the other pint of cream; stir the whole very hard. Boil two ounces of gelatine or one-third of a paper with four small cups of water until it is reduced to one-half. When the gelatine is lukewarm, stir it well with the other ingredients and mould.

Bibaoe.

One pint of cream whipped stiff, one ounce of isinglass, one pint of water, four ounces of sugar, one vanilla bean. Boil the isinglass in the pint of water until reduced to one-half a pint; stir in the cream when the isinglass gets lukewarm, then pour in the mould and eat with whipped cream.

European Cream.

One and a half pints of milk, one half a box of gelatine, six eggs, one quarter of a pound of sugar, flavor with vanilla. Put the gelatine in the milk, set it on the fire, but do not let it come to a boil; then add the yolks of the eggs beaten light, sugar and va-

nilla; let it simmer; lastly add the whites of the eggs beaten light; pour the whole in a glass dish and lay whipped cream over the top.

Chocolate Cream.

One quart of rich milk, five eggs, one large tablespoonful of cornstarch, four large tablespoonfuls of chocolate. Dissolve the chocolate well before putting in the boiling milk, add the yolks, keep the whites for the top, sweeten to taste. Boil about as long as cornstarch custard.

Snow Cream—No. 1.

Half a box of gelatine dissolved in one pint of boiling water; keep stirring and while warm add two cups of sugar, and the whites of four eggs, two tablespoonfuls of vanilla; beat half an hour, then pour in a glass dish. Make the day before using. To be eaten with cream.

Snow Cream—No. 2.

Beat the whites of six eggs to a stiff froth, then stir in two large spoonfuls of powdered white sugar and three teaspoonfuls of sweet wine. Beat the whole well together, then add a pint of thick cream.

Raspberry Cream.

Dissolve three-quarters of an ounce of the best isinglass and five ounces of loaf sugar in three-quarters of a pint of new milk, by boiling it slowly for ten minutes; strain it into a bowl and add a pint of rich cream with the juice of three-quarters of a pint of fresh raspberries, which have been cooked with three ounces of sugar for a quarter of an hour; strain into the mixture and turn rapidly with an egg beater until it begins to thicken. Dip a mould in cold water, put in the cream and place on ice until firmly set. Turn out carefully. Strawberry can be made the same.

Rice Ice Cream.

Half a cup of rice boiled in three pints of milk, a little salt. When the rice is done take four eggs and beat them separately;

stir the yellows into the boiling rice. Sweeten, flavor according to taste; lastly stir in the whites.

Whipped Cream.

One and one-half pints of good rich cream, sweetened and flavored with three teaspoonfuls of vanilla; add the white of one egg, place the cream over ice until chilled, whip with an egg beater, large silver spoon or whip churn until it froths; as fast as the froth rises lay on a sieve and re-whip all that passes through the sieve; set on ice, or in a cool place. Serve alone or with fresh berries.





ICE CREAM, ETC.

How to Freeze Ice Cream.

After the cream is sweetened and flavored put it into the freezer and set the freezer into a keg nearly the same depth of the freezer. A hole should be made in the bottom of the keg, through which the water can escape from the melting ice; the keg should be somewhat larger than the freezer, so that plenty of ice can be packed around it. The ice should be crushed fine and packed around the freezer with alternate layers of coarse salt until it almost reaches the lid of the freezer; the ice should be the last layer, to prevent the salt from getting into the freezer when opened. Snow is better than ice for freezing cream, as the cold produced by it when mixed with salt is more intense. To prevent the ice from melting too rapidly, cover the whole with a blanket, let it remain undisturbed for half an hour, then open the lid of the freezer, scrape off what adheres to the sides and mix it with the rest; then shake it constantly for half an hour; this is done by turning it half-way round, then back, opening the freezer every ten minutes to scrape off what adheres to the sides, and mixing it with the rest. This process is necessary to make it smooth. A pudding stick should be used to scrape the cream from the sides of the freezer if there is any acid put in the cream, as the action of the acid on an iron spoon will impart an unpleasant flavor. In an hour the cream will be frozen if the weather is dry, if damp, a longer time will be required. It is then ready to put into the moulds. Place the mould in the keg with fresh ice and salt until they are entirely covered, then cover with the blanket. To freeze the cream sufficiently for eating usually takes

two hours. If you have no moulds let it remain in the freezer, packing it in fresh ice and salt. When you wish to remove the cream from the moulds, wet cloths in boiling water, then wrap them around the sides and bottom of the mould.

Vanilla Ice Cream.

Half a pound of sugar to a quart of cream, or three-fourths of a pound to two quarts of cream. If cream alone is used, flavor with the extract of vanilla, and mix with the cream, powdered white sugar. When well mixed, freeze according to the directions. If preferred, the cream may be flavored with the vanilla bean. It should be boiled in a little milk to extract the flavor; let it cool and mix with the cream.

Ice Cream—No. 1.

Six quarts of cream, three pounds of sugar, three quarts of new milk, three eggs, beat light; divide the milk; boil one part and stir in three tablespoonfuls of cornstarch, mixed very smooth; stir constantly while boiling; when boiled stir in the other part; let it stand to get cold, and strain through a bag; flavor with vanilla, or anything to suit the taste. This makes four gallons.

Ice Cream—No. 2.

Two quarts of cream, two quarts of strippings, one pound of sugar, six or eight eggs, two tablespoonfuls of vanilla. Mix well and strain.

Pine-Apple Ice Cream.

Take one common sized pine-apple, take off the rind, slice thin and bruise; sprinkle with sugar, and let it stand one hour, to extract the flavor; then strain into the cream. One pine-apple is sufficient for four quarts of cream. Use half a pound of cream-powdered sugar to each quart of cream.

Strawberry Ice Cream.

Take one quart of strawberries to four quarts of cream, bruise them and sprinkle with sugar; let stand half an hour to extract the flavor, then strain into the cream. In using fruits always have

enough to slightly thicken the cream and impart a good flavor. Use half a pound of cream powdered sugar to each quart of cream.

Lemon Ice Cream.

To each quart of cream add the juice and grated rind of one lemon, three-quarters of a pound of sugar; mix and strain into the cream and freeze according to preceding directions.

Arrowroot Ice Cream—No. 1.

Allow one large spoonful of arrowroot to a quart of milk and two quarts of cream; mix the arrowroot smooth with a little of the milk, and stir it into the remainder while boiling. When the whole boils thick like starch, remove it from the fire, flavor with extract of lemon; strain it, and let it remain until cold before mixing it with the cream. Use the same amount of sugar as for pine-apple ice cream.

Arrowroot Ice Cream—No. 2.

One pint of cream, one pint of milk, one lemon, three-quarters of a tablespoonful of arrowroot; thicken the milk with the arrowroot and lemon rind, make very sweet with white sugar, boil the whole and strain into the cream freezer. When partly frozen add the juice of the lemon.

Peach Ice Cream—No. 1

Delicious peach ice cream can be made by rubbing through a sieve one dozen ripe peaches, six ounces of white sugar, and one pint and a half of sweet cream, mixed with the pulp. After a thorough beating freeze as you do common ice cream. If you wish to give it the color of the peach, add a few drops of the juice of the red raspberry.

Peach Ice Cream—No. 2.

Make a custard of one pint of milk, three eggs, one pint of sugar. Dissolve half a box of gelatine in one cup of cold water; then pour a cup of boiling water over it, when thoroughly melted, mix with the custard, and let it cool. Take two quarts of peaches, mash them up, add to the custard, and three pints of cream. Freeze as you do ice cream.

Fruit Fraipers.

Line a mould with vanilla ice cream, fill the centre with fresh berries, or fruit cut in thin slices, cover with ice cream, cover it closely and set in a freezer for half an hour, with salt and ice well packed around it. The fruit must be chilled but not frozen. Strawberries are delicious thus prepared.

Frozen Custard—No. 1.

Four pints of good rich milk, eight eggs; boil the milk; when boiling stir in the eggs and one pint of sugar, after having beaten them together. Let it stand until cool, then put in three or two pints of cream; vanilla to taste; more sugar if liked, then freeze as ice cream.

Frozen Custard—No. 2.

Sweeten a quart of cream or rich milk with half a pound of sugar, flavor it with vanilla or lemon, set it on the fire in a farina kettle; as soon as it begins to boil stir in a tablespoonful of rice flour previously mixed smooth with a little milk; after it has boiled a few minutes take it off the fire and stir in very gradually six eggs which have been beaten until stiff; when quite cold freeze as ice cream.

Frozen Custard—No. 3.

One quart of rich milk, half a pound of sugar, put it on the fire and let it come to a boil. Stir in the boiling milk a tablespoonful of cornstarch previously mixed smooth with a little milk, then add six eggs, after they have been beaten light; flavor to suit your taste. Freeze as you do ice cream.

Orange Ice.

One gallon of water, four oranges, a little of the grated peel, two lemons sweetened to taste; just before freezing add the whites of six eggs beaten to a stiff froth.

Lemon Ice.

Six lemons, two pounds of sugar, one quart of water, whites of six eggs, one scant tablespoonful of cornstarch boiled in half a pint

of water and added to the water, sugar and lemons. Add the beaten whites just before freezing.

Pine-Apple Water Ice.

Take one pine-apple to two quarts of water; prepare the apples the same as for cream; use one pound of sugar for each quart of water. Freeze the same as ice cream.

Strawberry or Raspberry Water Ice.

Take one quart of berries to two quarts of water, and prepare the same as for strawberry ice cream, using one pound of sugar for each quart of water. Freeze the same as ice cream.

Orange Water Ice.

The juice of six large oranges and the rind of one, the juice of one large lemon, two cups of sugar, a quart of water; mix all together; strain and freeze like ice cream.

Raspberry Sherbet.

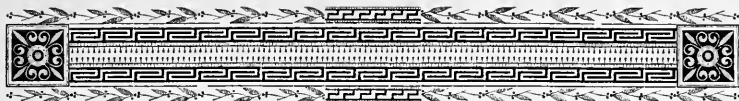
Two quarts of raspberries, one cup of sugar, one pint and a half of water, the juice of a large lemon, one tablespoonful of gelatine; mash the berries and sugar together, and let them stand two hours. Soak the gelatine in enough cold water to cover it. Add one pint of the water to the berries and strain. Dissolve the gelatine in half a pint of boiling water, add this to the strained mixture and freeze.

Vanilla.

When vanilla bean is used for flavoring prepare it by cutting in small pieces and boiling in a small quantity of milk or cream to extract the flavor, then pour into the cream. One vanilla bean is sufficient for four quarts of cream.

Vanilla Extract.

Half an ounce of vanilla beans, half an ounce of Turkey beans blanched and cut fine, half a pint of water, half a pint of alcohol; set behind the stove, shaking occasionally; ready for use in a few days. You can use and put on another quantity of alcohol and water.



CONFECTIONERY.

Cocoaanut Candy—No. 1.

Peel off the inner rind of the cocoanut, two pounds of sifted white sugar, the beaten whites of two eggs, and the milk of the nut, mix all together, make into little cakes. In a short time the candy will be ready for use.

Cocoaanut Candy—No. 2.

Two cups of granulated sugar, half a cup of water; boil for six minutes, add one grated cocoanut; as soon as the sugar is soft, spread on white greased papers, and when cold cut in squares.

Cocoaanut Drops—No. 1.

Beat the whites of three eggs to a froth, mix one pound of sand sugar, one pound of grated cocoanut, then stir the whites of the eggs in the cocoanut. Drop on paper; set away for one week.

Cocoaanut Drops—No. 2.

One grated cocoanut, one pound of granulated sugar, one-fourth of a pound of flour, the whites of six eggs. Flour the tins instead of greasing them. Bake in a moderate oven.

Cocoaanut Kisses.

Beat the whites of two eggs to a stiff froth, stir in half a cocoanut grated. Drop in the pan in very small cakes.

Cocoaanut Pyramids.

Three eggs, ten ounces of sugar, as much grated cocoanut as will form a stiff paste. Whisk the eggs very light and dry, add

the sugar gradually, and when all the sugar is in stir in the coconut. Roll a tablespoonful of the mixture in your hands in the form of a pyramid, place them on paper in a tin pan, and bake in rather a cool oven until they are just a little brown.

Chocolate Kisses.

Beat the whites of two eggs to a stiff froth, stir in a half a cake of grated chocolate. Spice to suit the taste. Drop into the pan in very small cakes, and bake quickly.

Egg Kisses.

Take one-half of a pound of granulated sugar, and the whites of four eggs beaten very stiff. Line the pan with writing paper and drop in spots with a teaspoon. Bake in a slow oven three-quarters of an hour.

Kisses.

Two pounds of pulverized sugar, the whites of fourteen eggs beaten stiff. Bake on buttered paper in a moderate oven.

Lemon Candy.

Four cups of white sugar, one lemon, half a cup of water. Boil without stirring.

Sugar Candy.

Two cups of white sugar, half a cup of vinegar, half a cup of water, one tablespoonful of vanilla. Boil fifteen minutes.

Cream Candy.

One coffee-cupful of white sugar, one or two tablespoonfuls of water, enough to make it dissolve nicely as it heats. Boil without stirring in a bright tin pan until it will crisp in water, like molasses candy. Just before it is done put in a tablespoonful of extract of vanilla, and a quarter of a tablespoonful of cream of tartar. When sufficiently done, pour it into a buttered pan, and when cool enough to handle, work it as you would molasses candy, until it is perfectly white; then stretch and lay it on a marble slab, or, if you have to use the moulding board, put buttered papers over it, and with a

chopping knife cut it into small pieces, and set it away until it creams, which it will do as it dries out. If it grains before it is done, or before you have a chance to pull it, put it back into the pan and pour water on it, and boil it over again.

Honey Candy.

Two cups of white sugar, one-half a cup of water, four tablespoonfuls of honey. Boil until it will crisp in water like molasses candy.

Peppermint.

One pound of granulated sugar, enough water to thicken, stir constantly for five minutes, take it off the stove, and add twenty-two drops of oil of peppermint, then beat until thick. Drop on a sheet of tin.

Chocolate Drops.

Two cups of sugar, half a cup of sweet milk or water. Boil the milk and sugar seven minutes without stirring. Take it off, beat until stiff, flavor with vanilla, then make it into little balls. Steam one cake of grated chocolate over the teakettle; roll the balls in it, and set them on a platter to cool.

Lancaster Candy.

One pound of white sugar, one cup of water. When it boils, pour in two tablespoonfuls of vinegar. Do not stir it, only move the pot around, so it does not burn. When done pour it on a buttered dish, pour vanilla on it, then pull it.

Chocolate Caramels—No. 1.

One cup of chocolate, two cups of white sugar, two tablespoonfuls of butter, one cup of cream; boil until it will harden when dropped into cold water. Don't stir while cooking.

Chocolate Caramels—No. 2.

One cup of chocolate cut up fine, two cups of brown sugar, one cup of warm water, three-quarters of a cup of butter; boil until it will harden when dropped into cold water.

Chocolate Caramels—No. 3.

One and a half pounds of brown sugar, one teacupful of cream, one-fourth of a pound of butter, one-fourth of a pound of chocolate.

Butter Scotch—No. 1.

One quart of molasses, one cup of white sugar, not boiled quite hard.

Butter Scotch—No. 2.

Two cups of brown sugar, one cup of water, one tablespoonful of molasses, butter the size of an egg.

Peanut Candy.

One pound of brown sugar, one cup of water, half a cup of molasses, a small lump of butter, one pound of peanuts; boil as you would molasses candy.

Hickorynut Kisses.

One pound of kernels, one pound of white sugar, the whites of four eggs; beat the sugar and eggs as for icing, then drop the kernels into them; drop them on white greased paper in a dripping pan; bake a light brown. Do not take them out too soon, or they may fall. This recipe makes a large quantity. One-fourth of a pound of kernels, one-fourth of a pound of sugar, and two eggs, makes plenty for an ordinary family.

Fig Candy.

One pound of sugar, one pint of water; boil over a slow fire; when done add a small piece of butter. Be careful to boil slowly and not to quite the usual thickness. Turn all over split figs.

Almond Candy.

Two cups of white sugar, one and a half cups of sweet milk; boil until it will crisp in water like molasses candy; then add one teacupful and a half of blanched almonds, perfectly dry; refer to cake directions to know how to blanch them.

Taffy.

One quart of molasses, one and a half cups of sugar, a lump of butter the size of a walnut, a quarter of a teaspoonful of soda just before you put it on the stove. Stir it all the time after it commences to boil.

Corn Balls.

Boil one cup of molasses and two large tablespoonfuls of sugar twenty minutes, stirring all the time. When done rub half a teaspoonful of soda smooth and stir in dry; stir in the popped corn, butter the hands, and make into balls.

Hoarhound Candy.

Boil two ounces of hoarhound in water until the strength is all extracted, reduce to one cup, strain, and add to it one pound of sugar, half a cup of molasses, and a small lump of butter. Boil until it will harden when dropped into water; pour into a greased pan and mark off in squares.

Maple Walnuts.

Beat the whites of two eggs to a stiff froth, stir in enough powdered maple sugar to make it like hard frosting, dip the walnut meats, which you have taken care to remove from the shells without breaking, in a syrup made by boiling for two or three minutes two tablespoonfuls of maple sugar in one of water. Press some of the hard frosting between the two halves of the walnut and let it harden.

Cream Walnuts.

Two cups of granulated sugar, half a cup of water; boil from five to seven minutes, then take enough of the cream after cooling somewhat, to make a flat, round candy, put two walnut meats on it, place them on a greased plate and set away to harden.

Chocolate Macaroons.

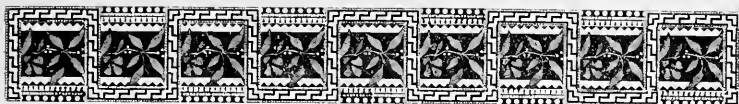
Melt slowly, and with care, three ounces of plain chocolate; make a thick paste by stirring in gradually one pound of powdered

sugar and the well beaten whites of three eggs, then spread or roll it as smooth as possible to a sheet about a quarter of an inch thick. Cut it into small, round, and fancy shaped pieces, butter your cooky tins and scatter a little flour and sugar over the bottom. Use equal quantities of each, and lay the macaroons on. Bake in a hot oven, but avoid having it hot enough to scorch them.

Geneva Candy.

Eight tablespoonfuls of water, two cups of sugar, one cup of molasses, two tablespoonfuls of butter, evenly melted. Boil twenty minutes.





POULTRY AND GAME.

Selecting Poultry.

CHICKENS.—If a hen's spur is hard, and the scales on the legs rough, she is old, whether you see her head or not, but the head will corroborate your observations. If the under bill is so stiff that you cannot bend it down, and the comb thick and rough, leave her, no matter how fat and plump, for some one less particular. A young hen has only the rudiments of spurs, the scales on the legs are smooth, glossy and fresh-colored, whatever the color may be, the claws tender and short, the nails sharp, the under bill soft and the comb thin and smooth.

TURKEYS.—The old hen turkey has rough scales on the legs, callosities on the soles of the feet, and long, strong claws; a young one is the reverse of all these marks. When the feathers are on, and the old turkey cock has a long tuft or beard, a young one has but a sproutless one, and when they are off the smooth scales on the legs decide the point, besides the difference in size of the wattles of the neck and the elastic shoot upon the nose.

GEESE.—An old goose, when alive, is known by the rough legs, the strength of the wings, (particularly at the pinions), the thickness and strength of the bill, and the fineness of the feathers, and when plucked, by the legs, the tenderness of the skin under the wings, by the pinions and the bill and the coarseness of the skin.

DUCKS.—Ducks are distinguished by the same means, but there is this difference that a duckling's bill is much longer in proportion to the breadth of its head than the old duck.

PIGEONS.—A young pigeon is distinguished by its pale colors, smooth scales, tender, collapsed feet, and the yellow, long down interspersed among its feathers. A pigeon that can fly has always red-colored legs and no down, and is then too old for use.

Poultry.

Catch your chicken without frightening, cut off the head, when dead scald it well by dipping it in and out of a pail of boiling water, being careful not to scald so much that the skin will come off; hold the fowl with the head toward you, and pull the feathers away from you; if pulled in a contrary direction from which they lie, the skin is more likely to be torn. Be careful to remove all pin feathers; those that will not pull out can be removed with a knife by scraping gently; lift the lid of your stove, lay in a piece of paper, when it has caught nicely, singe quickly, so that it will not be smoked. Wash a clean place on a meat board in a large pan, and with a sharp knife cut off the feet at the first joint, a little below, allowing a little to shrink, so that the joint will not be exposed; then remove the oil bag above the tail; take out the crop by making a slit at the back of the neck three inches long, and remove carefully all connected with the craw or wind-pipe, cut the neck bone off, allowing the skin to cover it. Turn the chicken on its back, and cut a slit, three inches long, from the tail upwards, being careful to cut only through the skin, put your fingers into the opening and remove all the intestines with care, so as not to break the gall-bag, located near the upper part of the breastbone and attached to the liver; if broken, washing will not remove the bitter taint on any part it touches; then trim off the fat, if too much, at the lower incision; split the gizzard and take out the inside and inner lining, wash it well and lay it aside to be cooked with the gravy; wash the liver and breast, and put with it for the same purpose; wash the fowl thoroughly and let it lie in cold water an hour, drain and wipe carefully with a dry cloth, and it is ready to be filled and placed to roast. To give it a plump appearance before filling, flatten the breastbone, fold a cloth several thicknesses and pound it, being

careful not to break the skin; fill the breast first, but not too full, allowing room to swell; fill the body closer than the breast, sew up both openings with fine cord, and sew the skin of the neck over upon the back. When done, carefully draw out the threads so as not to break the skin. Lay the wings in a natural position, allowing the points to almost touch the breastbone, wrap cord around and tie them down; press the legs down, make a little incision in each leg to hold the cord, and wrap around the tail sufficient cord to hold it firmly; rub salt all over it, lay in the pan, dust well with flour, lay bits of butter all over it, sprinkle pepper over, and put in the pan a pint of boiling water. Some good cooks lard their turkeys. Larding destroys the natural flavor, but makes them more juicy.

To Cut up a Chicken.

Lay the chicken on a board in a large pan. Cut off the feet at the first joint, cut off the wings and legs at the joint which unites them to the body, separate the first joint of the leg from the second by cutting through the joint, cut out the oil bag on the back of the tail, cut a slit in the back of the neck and take out the windpipe and craw, make a slit cross-wise two inches above the tail, extend the slit to the joint where the legs were cut off, take out the entrails carefully to prevent breaking the gall bag, a small sack of a greenish hue attached to the liver, then with the left hand hold the breast of the chicken and with the right bend back the rump until the joint in the back separates; cut it off and put in water; separate the breast from the neck by cutting downwards toward the head, breaking or cutting through the joint that connects them; lay down the skin of the neck and remove all stringy substances; cut the breast in two pieces; clean the gizzard by cutting through the thick part first and peeling off without breaking the inside lining; if it breaks open the gizzard, rinse off the contents, peel off the inner lining and wash thoroughly. Wash in two waters and the chicken is ready to be cooked.

Stewed Chicken.

Put on two young chickens in three pints of cold water; when it comes to a boil skim and add one teaspoonful of salt; boil until tender; mix well together one tablespoonful of flour and one of butter, and add to the chicken a few minutes before serving; if it boils down too much add a little more water and more salt if necessary. A good cook is governed by taste.

Smothered Chicken—No. 1.

Split down the back and wash clean; lay in the pot with giblets, season with salt and pepper, a little butter, and add just enough water to keep from burning; cover, and watch closely; when tender lay in a dripping pan; pour the water that is in the pot around them and add more boiling water; if not seasoned enough add more. Lay bits of butter over the chicken, dust well with flour and set in the oven to brown. When done mix one tablespoonful of flour with a little cream and add to the broth to thicken; lift the chickens on a warm plate and set the broth on top of the stove to boil a minute, stirring all the time; then serve.

Smothered Chicken—No. 2.

Split the chicken down the back and wash clean and dry, then lay in a dripping pan with the skin side up, with the giblets; season with salt and pepper, and lay bits of butter all over; sprinkle well with flour and put a pint of water around them; cover with a close fitting pan. Bake until tender and a nice brown, and baste every fifteen minutes with the broth in the pan; mix one tablespoonful of flour smooth with a little milk and add to the broth; when done, lift the chickens on a warm plate; set on a pot of boiling water, cover, and set the pan with the broth on the top of the stove; let boil a couple of minutes, stirring well; pour a cupful over the chickens, the balance put into the gravy boat.

Spanish Dish—Chicken and Rice.

Take two young chickens, cut in pieces, a cupful of rice, four

onions and two peppers sliced thin; put a layer of chicken in your sauce pan, sprinkle with rice and add the onions and peppers, also pepper and salt; repeat this until you have all in the sauce pan, then add a quart of water and cook until tender.

Fried Spring Chicken—No. 1.

Two young chickens, two eggs well beaten; salt and pepper the chickens, dip each piece into the eggs, then roll in cracker dust; put one tablespoonful of butter into the skillet, let it heat, then lay in the chicken; set it in the oven of the stove and cover with a tight lid; cook slowly until the under side becomes a nice brown, then turn and brown the other side. If necessary, when cooking, add more butter; have the giblets and some of the thin pieces of the chicken stewing; when done make a thickening of flour and water; stir in the broth in which the giblets were boiled, then lift the chicken on a warm plate and pour the broth in the skillet; if not seasoned enough add a little more.

Fried Spring Chicken—No. 2.

Have in a frying pan butter and lard, half a teaspoonful of each, add more if necessary when frying; roll the chicken in flour and cook slowly on the top of the stove for one hour and a half; sprinkle with salt and pepper, and keep covered; when done add just a little more flour in the pan and make cream gravy; scrape the browned well from the pan, stirring thoroughly.

Fricassee Chicken.

Let the chickens be young, and see that they are carefully singed and washed. Cut them up, put them in a stew pan, season with butter, pepper and salt; put them in a small quantity of water, cook slowly until they are tender; watch it, and if the water is evaporated too soon add a little more from the kettle. When done put in the yolks of two eggs beaten up with a cup of sweet cream, some finely chopped parsley and a little lemon juice, not more than a teaspoonful; garnish with parsley.

Pressed Chicken—No. 1.

Take two chickens, boil in a small quantity of water, season with butter, salt and pepper; if the water is evaporated too soon, add a little more; stew slowly until thoroughly done; take the meat from the bones, removing the skin and keeping the light meat separate from the dark; chop the meat and if necessary add a little more salt and pepper. If you have a mould, use it; if not, a deep dish will answer; wet the mould; put in a layer of light and a layer of dark meat until all is used, add the liquor it was boiled in, which should be reduced to one cup by boiling down. Pour over and put on a heavy weight; when cold cut in slices. If you wish you can mix all the meat together. Add a tablespoonful of crushed cracker to the broth and pour over.

Pressed Chicken—No. 2.

Boil two chickens until they will chip easily from the bones; let the water be reduced to about one pint in boiling. Pick the meat from the bones, taking out all the fat, gristle, and skin, keeping the light meat separate from the dark; chop the meat; wet the mould; slice two hard-boiled eggs in, then a layer of dark meat, a layer of chopped hard boiled eggs; season with salt and pepper; a layer of light meat until all is used; skim the fat from the liquor and add a little salt, pepper and butter, and one ounce of gelatine; soak the gelatine twenty minutes in cold water before putting in; when dissolved pour hot over the chicken. Set away until firm.

Roast Chicken.

After the chicken is prepared for filling, make the following stuffing: Take the soft part of good light bread, not the crust, and do not wet it as is usually done, but rub it dry and fine, and work into it a piece of butter the size of an egg. Season with salt and pepper, a teaspoonful of summer savory, thyme, or whatever you may prefer, mix well with the hands and moisten with one tablespoonful of cream. Rub the chicken well inside and out with salt and pepper, then fill; sew each slit with strong thread; tie the

legs down firmly and press the wings closely to the sides, securing them with a string tied around the body, and baste; as one side browns, turn over until it is nicely done; cut the soft part of the liver and gizzard and put into the gravy; thicken with a little flour and butter mixed.

Chicken Salad.

Two chickens, four boiled and four raw eggs. Mix the yolks, and rub to a smooth paste the raw yolks, two tablespoonfuls of salad oil added gradually to the yolks, beat to a smooth paste, add half a cup of cream, one tablespoonful of fine white sugar, one teaspoonful of salt, one teaspoonful of pepper, and one large teaspoonful of mustard, one-third as much celery as chicken.

Scalloped Chicken.

Two cups of cold chicken chopped fine, two cups of broken crackers, (oyster crackers preferred), three hard-boiled eggs chopped fine; mix the eggs with the broken crackers. Lay a layer of crackers, season with salt and pepper, and lay over a few bits of butter, then a layer of chicken, season with salt and pepper, and lay over bits of butter alternately until the chicken is used up; finish with cracker crumbs on the top; pour over one cup of warm chicken broth. Bake half an hour; when done it should be a nice brown.

Chicken Croquettes—No. 1.

One large chicken chopped fine, one or two sweetbreads chopped fine, one teacupful of bread crumbs, and yolks of two eggs; stir over the fire until quite stiff; salt and pepper to taste; roll in egg and cracker dust; fry in lard.

Chicken Croquettes—No. 2.

Boil a chicken in a small quantity of water. Par-boil a set or quart of sweet-breads. Chop both very fine, when cold add pepper, salt, a teaspoonful of sweet-marjoram, and thyme finely powdered. Melt two ounces of butter, stir all into the mixture with two eggs; when well mixed, add cream enough to mould them,

which do by pressing into a wine-glass, then slipping a knife in alongside, and turning it out on a plate to cool. Do this the day before you want to cook them. When you are ready to fry them, roll them in beaten egg, then in fine browned bread crumbs or cracker crumbs. Fry in boiling lard, the same as fritters.

Broiled Chicken.

Wash and clean the chicken, split down the back, wash and wipe dry, lay on the meat board and pound until it will lay flat; season with salt and pepper, lay on a hot gridiron over a bed of coals, boil until a nice brown, turning often to prevent burning. While the chicken is broiling, put the giblets on in a pint of water, and boil until tender; chop fine, add a tablespoonful of flour, and one of butter well mixed, salt and pepper, and half a cup of cream. When the chicken is done, lay it in a pan, pour over the gravy and let it boil one minute and serve; or when broiled, take upon a heated plate, pour over a little drawn butter, and garnish with slices of lemon and parsley.

Steamed Chicken.

Prepare the chicken the same as for roasting, without filling. Rub the chicken on the inside with a little salt and pepper, and place it in a steamer in a kettle that will keep it as near the water as possible; cover and steam until tender, which will take about one hour and thirty-five minutes; when done keep warm until the dressing is made, then cut up and lay on the platter. Take one pint of gravy from the kettle, mix a tablespoonful of butter with two of flour, stir in, then add the yolks of two eggs beaten up with a cup of sweet cream, some finely chopped parsley, if necessary, and a little salt and pepper. Pour over the chicken one cupful, and put the rest in a gravy boat; garnish with parsley and lay sliced hard-boiled eggs over the top.

Chicken Pie.

Cut up two young chickens; put on in three pints of cold water; as it boils away add more, so as to have enough for the pie and

for gravy to serve with. Skim when it comes to a boil, and add salt and pepper. Half an hour before the chicken is done add some peeled potatoes of moderate size; when the chicken is tender lift out; take the meat from the bones, chop in small pieces, and if necessary add a little more salt and pepper. Line your pan with rich pastry, lay in a layer of chicken, with little bits of butter over it, then a layer of the potatoes, sliced, sprinkle over a little flour, alternating until the chicken is used; add a cup of the broth. Cover with the pastry, cutting little nicks in the centre. Serve with the balance of the broth in the gravy boat. It is ready to serve as soon as the crust is baked. Some line a deep pan with rich pastry, bake it when done, take it from the pan, set it on their platter, and when the chicken is done fill it.

Chicken Oyster Pie.

Line a deep pan with rich pastry; roll another piece of the pastry, mark it off in squares, lay in a long pan and bake; when done take out of the pan. Prepare the chicken the same as for chicken pie, only reduce the broth and add the oyster liquor; when the chicken is ready to cut add the oysters to the chicken broth; chop two hard-boiled eggs among the chicken, set the pastry lining that was in the pan on the platter, lay a layer of the chicken; cut the pastry that was in the long pan into squares, lay a layer on the chicken, and a layer of oysters, alternately, until all is used. Thicken the broth with one tablespoonful of butter and two of flour, well mixed together; add this before you put the oysters into the broth. When all is in, pour over the hot chicken broth.

Broiled Pheasant or Prairie Chicken.

Scald and roll them in flannel and lay under the stove an hour, and you will find them easy to pick. When picked, wash clean, and with a sharp knife remove all shot; put on in a small quantity of cold water with the giblets, season with salt, pepper and butter; let steam until tender; if the water is evaporated too soon, add a little more from the kettle; when tender take out; rub over

with butter and a little more salt and pepper, if the broth in the pot is not seasoned highly enough; boil over a brisk fire, turning often to prevent burning, skin side up first; thicken the broth they were boiled in with one large tablespoonful of butter and one of flour, well mixed; pour a cupful over, and serve; put the rest in the gravy boat, or pour over a little drawn butter and garnish with sliced lemon and parsley. Pigeons are nice cooked in the same way. They will require a longer time to cook.

Smothered Prairie Chicken.

Wash perfectly clean, take out the shot, split up the back, wash and dry them, lay in a dripping pan with the skin side up; wash the giblets, season with salt and pepper and lay bits of butter all over; dust with flour and put a pint of water around them; cover with a close fitting pan. Bake until tender and a nice brown, and baste every fifteen minutes with the broth in the pan; mix two tablespoonfuls of flour with a tablespoonful of butter, and add to the broth in the pan; when done lift the chickens on a warm plate, set on a pot of boiling water, cover, and set the pan with the broth on the top of the stove; let it boil a minute, stirring well; pour a cupful over the chicken, the balance in the gravy boat.

Broiled Quails.

Wash clean, split through the back and dry; flatten them a little by laying a folded cloth over them and pounding the breast lightly; season with salt and pepper and broil over hot coals; lay the skin side up and baste every few minutes with butter; when a nice brown turn and brown the other side. It will require from fifteen to twenty minutes to cook them. Or when the under side is ready to turn lay them in a pan, lay bits of butter over them, dust with flour, and add half a cup of hot water; set in the oven of the stove on the grate and let brown; baste after they are in a few minutes and watch closely; when brown, serve. Roast quails the same as chicken.

Roast Wild Duck.

Take out the shot, wash quickly, rinse and soak in salt water two hours, drain and dry with a cloth, and fill with the following stuffing, which is considered highly satisfactory for a duck, whether canvas-back or red-head. It is made by grating enough bread to fill the bird, moisten it with cream, or with milk, in which is put a tablespoonful of melted butter, season with salt and pepper, the rind of a lemon chopped fine, a tablespoonful of chopped celery, and the yolks of two hard-boiled eggs; mix well, and add the cream last, pouring in gradually and mixing lightly with the hand; then fill; sew each slit with thread, tie the legs down firmly, and press the wings close to the sides, securing them with a string tied around the body. A little onion in the filling of a wild duck is very nice for those who like the flavor of the onion. Then put them on in three pints of cold water, add a little salt, let them boil half an hour, take them out and put in a dripping-pan, lay bits of butter over, dust with flour, set in the oven of the stove to roast; reduce the water they were boiled in to one pint, pour in the pan around the ducks. They will roast in one hour; if boiled, half an hour; they should be a nice brown when done. An oyster filling is very nice for wild ducks. When done, thicken the broth with a little flour and butter well mixed. Add to the broth the chopped giblets.

Turkey Dressed with Oysters.

For a ten pound turkey take a quart of bread crumbs, one pint of oysters; use the soft part of good light bread—not the crust—rub it dry and fine, and work into it a piece of butter the size of an egg; season highly with salt and pepper, summer savory, or thyme, one teaspoonful of either, and mix well with the hands; strain the oyster liquor and moisten with two tablespoonfuls warmed. Drain the oysters, and fill with one tablespoonful of bread, then one of oysters, alternating until the turkey is filled. Sew the slits, reduce the oyster liquor to one pint, put it in the pan hot, and baste often. Rub the turkey with salt and pepper, lay it in the pan on its back and lay bits of butter all over, and dust with flour. Lay the gib-

lets close to the turkey to keep them soft when done; when the breast browns, turn on its side; when it browns, turn on the other side, so that it will be uniformly browned. Chop the soft parts of the gizzard and liver, and mix with the gravy. When you are making it, mix a tablespoonful and a half of flour with a half cup of cream or milk, to thicken it. A turkey of this size will require three hours to roast.

Boned Turkey.

When the turkey is carefully picked and singed, lay it on a cloth, breast downwards; with a sharp knife cut the skin almost the length of the back bone; separate the flesh from the bones on one side at a time, carefully lifting the flesh with your fingers and slipping the knife under the flesh; when the wings and legs are reached cut through the joints on each side till you come to the breast bone. Cut carefully around the breast bone, the skin being very thin may break; turn back the skin, lift out the carcass and proceed to bone the legs and wings, which can be done by scraping the flesh down as you pull the bone out. If you wish you can leave the bones in the wings and legs, as they are difficult to remove; stuff with farce meat made of one boiled chicken, chopped fine, two sweet-breads par-boiled and chopped very fine; when cold add salt and pepper, a teaspoonful of sweet-marjoram, or thyme, finely powdered, one teacupful of bread crumbs and yolks of two hard-boiled eggs; mix into it a tablespoonful of melted butter, moisten the bread crumbs with a little cream. You can add more bread if necessary; fill, sew into shape, turn ends of wings under and press the legs close to the back and tie all firmly, so that the upper surface may be plump and smooth for the carver; rub all over with a little salt, lay in the dripping pan, sprinkle with pepper, dust with flour, lay over bits of butter. Bake until thoroughly done, basting often with drippings; pour two cups of boiling water in the pan; add more as it boils away. Carve across in slices.

Goose.

The goose is best in the autumn and early part of the winter,

never good in the spring. What is called a green goose is four months old. It is insipid after that, though tender. Select a nice fat one and roast the same as chicken, and wild goose the same as wild duck. They are better killed a day or two before cooking, cleaned and hung up in a cool place. Freezing will make them more tender and not hurt them; put them in cold water a few minutes to thaw.

To Pot Birds.

Grate enough bread to fill the birds, moisten with cream or milk, in which is put a half or whole tablespoonful of melted butter, according to the number of birds, season with salt, pepper, half the rind of a lemon chopped fine, a tablespoonful of chopped celery and the yolks of three hard boiled eggs; allow two good tablespoonfuls for each bird, stuff them, sew the slits, put them in a pot with two cups of water, season with salt and pepper and a little butter, add more water if necessary; when tender put them in a dripping pan, lay bits of butter over them, dust them with flour, set in the oven, when a nice brown thicken the gravy with a little butter and flour well mixed; add the soft part of the livers and gizzards cut fine to the gravy.

Broiled Woodcock.

Split through the back, wash clean and dry, lay upon a gridiron well greased with butter, skin side up, baste with butter when cooking; when the under side is done have ready the warm platter with a little butter on it, lay the birds without pressing upon the platter with the cooked side down, so that the juices which have gathered may run on the platter; quickly place it again on the gridiron and cook the other side, season with salt and pepper when done to liking, put on the platter again and spread lightly with butter, and set in the oven of the stove for a few moments, but do not let the butter become oily. They will broil in fifteen or twenty minutes. Snipes are the best smothered or roasted the same as chicken.

Rabbits.

Are best in the middle of winter. Put them on in a pint of water, season with salt and pepper and cook until tender; then lay them in a dripping pan, lay over them bits of butter, dust with flour, pour the broth that is in the pot around them, then add a little hot water to it if necessary; when a nice brown thicken the gravy with a little flour and butter well mixed together; pour a teacupful over and put the rest in a gravy boat. Skin the rabbits and lay them in salt water two or three hours before cooking.

STUFFING FOR POULTRY.

Chestnut Stuffing.

Put the chestnuts on a fire in a spider or saucepan to burst the skins; shell them and blanch them, and boil them in a little salt water until soft; mash them fine, and mix with a little sweet cream and some bread crumbs previously seasoned with salt and pepper.

Potato Stuffing.

Take two-thirds bread, and one-third boiled potatoes grated, butter the size of an egg, pepper and salt, the yolks of two hard-boiled eggs, one teaspoonful of thyme cut fine; if dry, pulverized.

Oyster Stuffing for Turkey.

Grate as much good stale bread as will fill the turkey, and season with salt and pepper, and one teaspoonful of summer savory; butter the size of an egg rubbed into the bread, moisten it slightly with oyster liquor, and add as many oysters to it as you choose. The usual quantity to a ten-pound turkey is two pints of bread crumbs and one pint of drained oysters.

Oyster Stuffing.

Take two dozen oysters and chop them fine, mix them with a

pint of bread crumbs, season to the taste with salt, pepper, and butter, and moisten slightly with the liquor of the oysters.

Duck Stuffing.

A highly satisfactory stuffing for a duck, whether canvas-back or red-head, is made by grating enough bread to fill the bird; moisten with cream or milk, in which put a tablespoonful of melted butter. Season with salt, pepper, the rind of a lemon chopped fine, a tablespoonful of chopped celery, and the yolks of two hard-boiled eggs. A little chopped onion is very nice in wild duck for those who like the flavor of an onion.

Plain Stuffing.

Take the soft part of good light bread (not the crust), and season with salt, pepper, and a teaspoonful of summer savory; rub it dry and fine, and moisten with a tablespoonful of cream or milk, and work into it a piece of butter the size of an egg. Work the butter in first, then moisten with the cream.





SALADS AND SAUCES.

Melted or Drawn Butter—No. 1.

One and a half ounces of butter, two teaspoonfuls of flour, one teacupful of water or milk, a little salt; put the flour and salt in a bowl and add a little water or milk, mixing it very smooth; put it into a tin cup and set it in a pot of boiling water; as it warms, stir; when it has boiled two minutes add the butter by degrees, stirring all the time until it is entirely melted, and boil a minute. Use water for fish or meat, milk for pudding.

Drawn Butter—No. 2.

One and a half teaspoonfuls of flour, two ounces of butter, one teacupful of hot water. Mix the flour to a thin, smooth paste with a little cold water, and stir into the hot water when it boils, add the butter by degrees, and stir until it is well mixed; boil a minute or two.

Drawn Butter—No. 3.

Three tablespoonfuls of butter, half a pint of hot water, one beaten egg, one heaping teaspoonful of flour; mix the flour to a smooth paste with a little cold milk, and add to the hot water; put into a tin cup and set in a pan of hot water; stir until thick. Have ready the beaten egg in a bowl; take a teaspoonful of the mixture from the tin cup and put in the egg, and beat until light, repeating until you have beaten in three teaspoonfuls. Then set aside the bowl and stir the butter into the tin cup gradually until thoroughly mixed, then add the beaten egg in the same way.

Hotel Sauce.

Three-quarters of a teacupful of drawn butter, one teaspoonful

of parsley chopped fine, one lemon, cayenne pepper and salt to taste, one and a half teaspoonfuls of flour, one teacupful of hot water. Mix the flour to a thin, smooth paste with a little cold water and stir into the hot water; when it boils add the butter by degrees and stir until well mixed; boil a minute or two, add the lemon juice and the pepper and salt; beat hard, and stir in the parsley; let it boil up once. This is stock sauce, being suitable for so many dishes—roast or boiled.

Egg Sauce.

The yolks of three hard-boiled eggs, three quarters of a teacupful of drawn butter; chop the yolks of the eggs very fine and beat into the hot drawn butter. This is used for boiled fowls and boiled fish; for the fowls you can add some parsley, chopped fine; for the fish, masturion seed or chopped pickles; for boiled beef omit the boiled eggs, and beat up two raw ones very light in a cup and put into the drawn butter as described in number three; for boiled beef or chicken, you may use the hot broth taken from the pot in which the meat is cooking after it has been skimmed and boiled for some time.

Horse-Radish Sauce.

One tablespoonful of grated horse-radish, one teaspoonful of prepared mustard, one teaspoonful of crushed sugar, four tablespoonfuls of vinegar; mix thoroughly, serve with cold or warm roast meat.

Egg Sauce for Salt Fish.

Four eggs, half a pint of melted butter, a little lemon juice; boil the eggs hard, put them into cold water for a few minutes, chop the eggs into small pieces, not too fine, melt the butter and stir in the eggs very hot.

Lobster Sauce.

Pound the spawn with two anchovies, pour on two spoonfuls of gravy, and strain into some melted butter, then put in the meat of the lobster; give it one boil, and add a little lemon juice.

Pepper Vinegar.

Six pods of red peppers, broken up, three dozen of black pepper corns, two tablespoonfuls of white sugar, one quart of good vinegar; scald the vinegar in which the sugar has been dissolved, pour over the peppers, put into a jar and steep ten days; strain and bottle; this is eaten with boiled fish and raw oysters, and is useful in the preparation of salads.

Mayonaise Dressing.

Yolks of two raw eggs, half a pint of olive oil or melted butter, juice of two lemons or a small cup of vinegar, two saltspoonfuls of salt, one of mustard, cayenne pepper to taste; beat the eggs to a cream, add the seasoning, then the vinegar and oil, alternately; add the butter by degrees; beat until as thick as boiled custard.

French Mayonaise Dressing for Sliced Tomatoes.

The yolks of three eggs; season to taste with pepper, salt and mustard, add almost a cup of cream, and half a cup of vinegar; boil for a few minutes on a quick fire; when cold it will thicken.

Sauce Mayonaise.

Yolks of two raw eggs, (not a particle of white, or your sauce will curdle,) and one and a half mustardspoonfuls of mixed mustard, beaten together, add very slowly the best salad oil, stirring constantly until you can reverse the dish without spilling, then add one tablespoonful of vinegar and cayenne and black pepper to taste, one-half teaspoonful of salt; stir briskly until quite light colored; serve on lettuce, lobster or fish.

Fish or Meat Sauce.

Mix two soft boiled eggs with half a cup of olive oil or melted butter, half a cup of vinegar, a teaspoonful of mixed mustard, a little salt and pepper, a spoonful of catsup.

Lettuce Dressing.

Yolks of two raw eggs, two tablespoonfuls of salad oil, two

tablespoonfuls of sugar, four mustardspoonfuls of mustard, two saltspoonfuls of salt; mix together and beat well, boil one tinful of vinegar, and stir into the mixture; set the whole in a pan of boiling water to prevent its curdling; stir until it thickens.

Chili Sauce.

One large onion, one red pepper chopped fine together, six large tomatoes, one tablespoonful of salt, two tablespoonfuls of brown sugar, one teaspoonful of ginger, one teaspoonful of cloves, one teaspoonful of cinnamon, one nutmeg, two cups of vinegar; stir slowly until well boiled.

Celery Vinegar.

Pound one cupful of celery seed, put it into a pint bottle and fill with strong vinegar; shake it every day for ten days, strain and keep for use. It will impart a pleasant flavor of celery to anything with which it is used.

Curry Powder—for Gravies, for Ducks and Other Meats—No. 1.

Take of coriander seed three ounces, tumeric three ounces, black pepper, mustard and ginger, each one ounce, allspice one-half of an ounce, cinnamon, one-quarter of an ounce. Place them in a cool oven over night; next morning pound them well, then rub them through a fine sieve, put it into a bottle and keep stoppered well. Three ounces of this steeped in a quart of vinegar for ten days will fully impregnate it. One teaspoonful is enough for any sauce.

Curry Powder—for Ducks, Gravies and other Meats—No. 2.

One ounce of tumeric, one ounce of white ginger, one ounce of nutmeg, one ounce of cayenne pepper, one ounce of cumin seed, one ounce of coriander seed. Pound all together and pass them through a sieve, bottle and cork well. One teaspoonful is sufficient to season any dish.

Mock Capers.

Take nasturtium seed when full grown, but not yellow, leaving

on two inches of the stem; wash them, put into a jar and cover with cold vinegar. They will be ready for use in a week.

Mint Sauce—No. 1.

Take a bunch of spear-mint, wash entirely free from grit, chop fine and mix well with eight tablespoonfuls of vinegar and one-fourth of a pound of sugar. Serve with roast lamb in a sauce boat.

Mint Sauce—No. 2.

Two tablespoonfuls of green mint chopped fine, one tablespoonful of powdered sugar, half a teacupful of vinegar; chop the mint, put the sugar and vinegar in the sauce boat and stir in the mint; let it stand in a cool place fifteen minutes before sending to the table.

Lemon Sauce.

One small cup of sugar, not quite half a cup of butter, one egg, one lemon, all the juice and half the grated rind, one teaspoonful of nutmeg, three tablespoonfuls of boiling water.

Tomato Sauce.

Nine large tomatoes, two onions, one pepper, chopped fine, two tablespoonfuls of salt, two tablespoonfuls of sugar, one tablespoonful of cinnamon, one tablespoonful of cloves, one tablespoonful of allspice, two cups of vinegar, one spoonful of mustard seed; boil one hour.

Celery Sauce.

Boil two heads of celery very tender; pour off the water, and cut the celery into pieces of an inch in length; thicken a cup of broth in which the fowl has been boiled, and add half a cup of cream or milk; season with pepper and salt.

Oyster Sauce.

One and a half teaspoonfuls of flour, two ounces of butter, one teacupful of hot oyster liquor; mix the flour to a smooth paste with a little cream or milk, and stir in when it boils; add the but-

ter by degrees and stir until well mixed; boil a minute or two, and add the oysters, whole, or cut in two; season with salt and pepper; as soon as they swell up nice and plump, serve.

Horse-radish.

Grate with a coarse grater, holding it over the stove; the warmth will prevent the stinging sensation; cover with cold vinegar, and keep closely corked.

Apple Sauce.

Pare and core sour apples; stew with a little water, and keep closely covered. When done add a little butter. Sweeten to the taste, add nutmeg or any spice liked, and serve with roast goose and pork.

Prepared Mustard.

Three teaspoonfuls of good mustard, one teaspoonful of salt; mix smooth with a little cold vinegar; finish the mixing with boiling vinegar, and add one tablespoonful of sugar. Better after the first day.

German Mustard.

Take of the yellow, or white mustard, and black mustard, ground fine, each one pound and a half, and a pound of sugar. Pour upon this mixture boiling vinegar to make it the consistency of soft dough; stir constantly with a paddle for half an hour, and after it has cooked add one ounce of powdered cinnamon and half an ounce of powdered cloves, and mix thoroughly. Put in tightly covered bottles or jars, thinning with the best vinegar when wanted for use.

Chicken Salad—No. 1.

Two chickens boiled until very tender, then remove the bones and fat and cut into small pieces and mix with three bunches of chopped celery. For the dressing take two-thirds of a cup of vinegar, two beaten eggs, two teaspoonfuls of mustard, salt and pepper to taste, half a cup of butter (or oil, if preferred,) beat together and heat until it thickens, then when cold stir it lightly into the

chicken and celery; garnish the whole with cold boiled eggs cut into rings, and sprigs of bleached celery tops. Salmon salad is prepared in the same way, only less celery is required.

Chicken Salad—No. 2.

Two fowls, one teacupful of sweet oil, or cream, one half ounce of French mustard, the yolks of ten hard-boiled eggs, half a pint of vinegar, one teaspoonful of cayenne pepper, eight heads of celery, one teaspoonful of salt; boil the fowls, putting a little salt in the water; when cold cut the meat from the bones in small pieces, cut the celery fine, and mix them; mash the eggs to a paste, add the oil or cream, then add the vinegar, pepper and salt; mix the dressing with the chicken half an hour before serving.

Chicken Salad—No. 3.

Chop the white part of the chicken, after it is well boiled; four hard-boiled eggs, one chicken, half a teaspoonful of mustard to each egg, and one bunch of celery. Chop the whites of the eggs with the chicken, mash the yolks, put with the vinegar and mustard, add a little pepper and salt, then the olive oil, or butter. The dressing must be put in last, half an hour before serving.

Chicken Salad—No. 4.

Boil four eggs, using only the yolks; mash smooth; add the yolks of the eggs, a tablespoonful of mustard, one tablespoonful of sugar, one saltspoonful of salt, one tablespoonful of melted butter, two of vinegar; use as much celery as chicken. This is for one chicken. Cut the chicken and celery into small pieces; mix the dressing with the chicken a short time before serving.

Chicken Salad—No. 5.

Take a pair of chickens, boil them, saving the broth for soup. When cold remove all the skin and fat, disjoint them, cut the meat from the bones into very small pieces, (not exceeding an inch,) wash and split two large heads of celery and cut the white part into pieces also about an inch long, and having mixed the chicken

and celery together, put them into a deep dish; cover and set it away. Just before the salad is to be eaten the dressing should be put on, which is made thus: Take the yolks of eight hard-boiled eggs, put them into a flat dish and mash them to a paste with the back of a spoon; add to the eggs one small teaspoonful of fine salt, a very little cayenne pepper, half a gill of made mustard, rather more than two wine glasses of sweet oil or cream, then add the yolk or one raw egg well beaten; mix all the ingredients thoroughly, stirring them a long time until they are quite smooth. After you put it on the chicken and celery, mix the whole well together with a silver fork.

Lobster Salad.

Pick out every bit of the meat from the body and claws of a cold boiled lobster. Lay aside the coral for the dressing. You will need seven eggs boiled hard, two tablespoonfuls of salad oil, one teaspoonful of salt, two teaspoonfuls of white sugar, quarter of a saltspoonful of cayenne pepper, use vinegar at discretion, rub the yolks to a smooth paste in a bowl until perfectly free from lumps, add gradually, rubbing all the while the other ingredients, the coral last. This should be worked well; proceed slowly and carefully in the operation of mixing the various ingredients, moistening with vinegar as they stiffen, increase the quantity of this as the mixture grows smooth until it is thin enough to pour over the minced lobster. You will need a teacupful at least; then stir long and well, that the meat may be thoroughly impregnated with the dressing. Chop one bunch of celery and mix with the lobster; a few minutes before serving garnish with cold boiled eggs and parsley. If canned lobster is used, the contents of the can must be turned out on a dish several hours before the dressing is added that the close airless smell may pass away.

Sardine Salad.

Mix the sardines with some hard boiled eggs chopped fine, add some chopped parsley, and lay over the top some sliced lemon, and garnish with parsley.

Tomato Salad—No. 1.

Twelve medium sized tomatoes peeled and sliced, four hard boiled eggs, one raw egg well beaten, one teaspoonful of salt, half a teaspoonful of cayenne pepper, one teaspoonful of white sugar, one tablespoonful of salad oil, two teaspoonfuls of made mustard, one teacupful of vinegar; rub the yolks to a smooth paste, adding by degrees the salt, pepper, sugar, mustard and oil; beat the raw egg to a froth and stir in, lastly the vinegar. Peel the tomatoes, slice them a quarter of an inch thick and set the dish on the ice while you are making ready the dressing; stir a large lump of ice rapidly in this dressing until it is cold; take it out, cover the tomatoes with the mixture and set back on the ice until sent to the table.

Tomato Salad—No. 2.

Peel and slice the tomatoes, put into a salad dish, make a dressing of the yolks of three hard boiled eggs, pepper and white sugar, mix mustard and a half a teacupful of vinegar. Pour the mixture on the salad.

Celery Salad.

One boiled egg, one raw egg, one tablespoonful of salad oil, four tablespoonfuls of vinegar, one teaspoonful of white sugar, one teaspoonful of pepper, one of made mustard, one saltspoonful of salt; prepare the dressing as for tomato salad, cut the celery into bits half an inch long, eat at once, before the vinegar injures the crispness of the vegetable.

Cabbage Salad—No. 1.

To one cup of vinegar, take a piece of butter as large as a black walnut, scald the vinegar sufficiently to melt the butter, sweeten to the taste, chop a small cabbage very fine, put into it a tablespoonful of mixed mustard, and the same quantity of celery seed; beat the yolks of two eggs and pour in the hot vinegar, stirring well all together, and eat cold.

Cabbage Salad—No. 2.

One head of finely chopped cabbage, half a pint of sour cream, one well beaten egg, season with sugar, salt, pepper and mustard, a little chopped celery or a tablespoonful of celery seed, add vinegar.

Salmon Salad.

One and a half pounds of cold boiled or baked salmon, two heads of celery or white lettuce, cut the celery into small pieces, mince three-quarters of the salmon, and lay aside four or five pieces, half an inch wide and four or five inches long, cut them smoothly and of uniform size, prepare the dressing thus: take the yolks of eight hard boiled eggs, put them into a flat dish and mash them to a paste with the back of a spoon, add to the eggs one small teaspoonful of fine salt, a very little cayenne pepper, add four tablespoonfuls of made mustard, rather more than two wine-glassfuls of sweet oil or cream, then add the yolk of one raw egg well beaten, mix all these ingredients thoroughly, stirring them a long time till they are quite smooth, lay the reserved pieces into the dressing for five minutes, then mix the whole well together with a silver fork half an hour before serving, and mix the reserved pieces in with the salmon, garnish with cold boiled eggs and sprigs of bleached celery or sliced lemon or parsley. Shred the lettuce, handle as little as possible, and heap in a bowl with pounded ice, this must accompany the salad, the guests may then dress to their liking. You can omit the celery and mix the lettuce with the fish if it is to be eaten immediately.

Potato Salad.

Boil potatoes till fine and tender enough to slice very thin, with two or three unions, cut fine and mix well through them; just before serving pour over the following dressing: To one pint of vinegar take the yolks of twelve eggs, eight will do, pour the boiling vinegar over them, stir briskly, return to the stove, let it boil enough to cook the eggs, stirring all the time; add about one ta-

blespoonful of sugar, three or four tablespoonfuls of mixed mustard, as much oil as suits the taste, or a tablespoonful of melted butter, a little salt. Garnish with parsley leaves.

Celery Slaw—No. 1.

Chop two bunches of celery, half a head of cabbage for the dressing, take the yolks of four eggs, vinegar, salt and pepper, one teaspoonful of sugar, butter the size of an egg, two teaspoonfuls of mustard, boil until thick, when cold add two tablespoonfuls of thick cream, one tablespoonful of oil.

Celery Slaw—No. 2.

Take one head of cabbage, cut on the slaw cutter or with a knife fine, three bunches of celery and one large sweet pepper, chop celery and pepper fine, two tablespoonfuls of sugar, a salt-spoonful of salt, and pepper to taste; mix all together, heat a cup of vinegar and pour over it.

Asparagus Salad.

After having scraped and washed the asparagus, break in pieces two inches long, boil in just a little water, keep covered close and watch carefully; when almost done boil down to half a cup, season with salt and pepper, one small tablespoonful of vinegar if very sharp, a lump of butter the size of a walnut; boil down until almost dry, remove from the stove and mix through it four hard boiled eggs chopped fine, and garnish with sliced hard boiled eggs.

Chicken Salad.

Two large fowls boiled, take the skin and fat off and chop it up fine, one and a half dozen eggs, rub up the yolks into a batter and chop the whites, half a pint of butter, half a pint of vinegar, one gill of mixed mustard, and one small teaspoonful of cayenne pepper, about one-third as much celery as chicken, chop the celery into pieces half an inch long.

Salad Dressing.

One egg, two-thirds of a cup of sweet milk or cream, half a

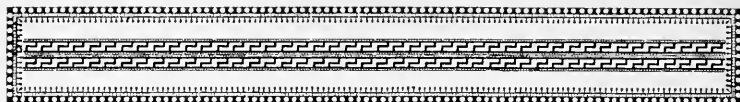
teaspoonful of salt, a little mustard and sugar to taste; let come to a boil and while hot stir in vinegar to taste; when quite cold pour over cabbage.

Sweet-Bread Salad.

One and a half pounds of sweet-breads, one and one-half pounds of celery; wash the sweet-breads and put into strong salt water for one hour, then boil in fresh water until tender; when cold crumble them.

DRESSING FOR THEM.—Yolks of five or six eggs, well beaten, one large tablespoonful of butter, one teaspoonful of salt, one teaspoonful of sugar, one teaspoonful of dry mustard, a saltspoonful of red pepper, one-half a cupful of vinegar; mix well together and stir over the fire till thick as paste. Put into a bowl, and when cold put on ice; mix with a cupful of sweet cream; chop celery fine and mix.





OMELET.

Omelet—No. 1.

The great merit of any omelet is that it should not be greasy, burnt or overdone. The omelet should be thick, have a full, rich, moist flavor, and should be fried in a small pan with good butter. Take six eggs, separate the whites from the yolks, add a little salt and pepper to the yolks, then whip the whites to a stiff froth, put a large spoonful of butter into the hot pan, and while it is melting mix with the yolks two tablespoonfuls of good cream or half a cup of milk, then stir in the whites and pour into the pan; shake it in the pan until the eggs begin to set; then with a broad-bladed knife raise the omelet in the pan to let the butter all over the bottom of the pan, and set it in a hot oven to brown. Have a hot dish, lay it upside down on the pan, and turn it upside down on the dish. It must be eaten as soon as done. It may be flavored with oysters or chopped boiled ham.

Omelet—No. 2.

Three eggs, whites and yolks beaten separately, half a cup of milk, one tablespoonful of flour, one half a tablespoonful of butter. Divide the milk, stirring the flour in one half, the butter in the other, placing the butter where it will warm. When the pan is hot, butter it, and mix all together, adding the whites last. Pour into the pan, fold when brown, cover when cooking, and season with pepper and salt to the taste when cooked. Serve when done.

Omelet—No. 3.

Six eggs, one cup of milk, salt and pepper to the taste, butter the

size of a hickory nut, melted, one teaspoonful of baking powder; beat the eggs separately, mix all together, and add the whites last, butter your pan and have it warm, but not hot enough to scorch, bake in a moderate oven. Test your oven with a teaspoonful of flour, if it browns nicely it is right.

Omelet—No. 4.

Six eggs, one cup of sweet milk, one teaspoonful of flour, half a teaspoonful of salt; beat the whites and yolks separately, mix the flour, milk and salt, add the yolks, beat a little and add the whites. Have your skillet hot and well buttered, pour in and bake in a quick oven.

Oyster Omelet.

Twelve oysters if large, double the number if small ones, six eggs, one cup of milk, one tablespoonful of butter, salt and pepper; chop the oysters very fine, beat the yolks and whites separately, the whites until it stands in a heap; put three tablespoonfuls of butter into a frying pan, and heat while you are mixing the omelet, stir the milk into a deep dish with the yolks and season, put in the chopped oysters, beating vigorously as you add them gradually; when they are thoroughly mixed, pour in a spoonful of melted butter, finely whip in the whites lightly and with as few strokes as possible; if the butter is hot, and it should be so, that the omelet may not stand uncooked, put the mixture into the pan; do not stir it, but when it begins to set slip a broad-bladed, round-pointed dinner knife around the sides and cautiously under the omelet, that the butter may reach every part, as soon as the center is fairly set turn out into a hot dish and serve.

Cheese Omelet—No. 1.

Put a small piece of butter into a frying pan, lay over the pan thin slices of cheese, set into the oven to heat, beat six eggs separately, add a teaspoonful of baking powder to a tablespoonful of flour, mix smooth with half a cup of milk, add to the yolks, season with salt and pepper, then stir in the well-beaten whites, pour over the cheese, cover and bake until done, then serve.

Cheese Omelet—No. 2.

Butter a deep dish, cover the bottom with thin slices of cheese, place upon them slices of bread nicely browned and buttered, sprinkle over a little red pepper and mustard, then another layer of cheese, beat the yolk of an egg in a cup of cream and pour over it; place it immediately into the oven, and bake until nicely browned. Serve hot or it will be tough.

Cheese Omelet—No. 3.

Butter a deep dish, cover the bottom with thin slices of cheese; place upon them bread toasted a nice brown, a little red pepper and mustard, then another layer of cheese; beat the yolk of an egg into a cup of cream and pour over it. Place it immediately in the oven and bake until nicely browned. Serve hot, or it will be tough.

Boiled Omelet.

Set a pint of milk on to boil, beat up six eggs; when the milk comes to the boil, put in the eggs and continue stirring until it thickens; add salt and pepper to taste, and serve when done.

Bengal Omelet.

Take half a dozen fresh eggs, beat the whites and yolks well together, chop a half a dozen young onions fine, mix all together and fry after the form of a pancake.

Green Corn Omelet.

Boil one dozen ears of sweet corn, cut from the cob. Beat together five eggs; mix with the corn and season with pepper and salt; make into small cakes. Dip into the beaten yolk of an egg, and then into bread crumbs; add a teaspoonful of flour to the bread crumbs and season them with a little salt and pepper. Fry brown.

Tomato Omelet.

Scald your tomatoes and peel; season with salt and pepper, and a little butter and sugar. When nearly done, beat up six eggs,

stir into one quart of tomatoes, and continue stirring until it thickens; lift it on the dish you intend serving in, season some bread crumbs, add a little butter to them, sprinkle over the omelet and brown in a quick oven.

Poached Eggs.

Have a pan of boiling water, with a little salt. Break the eggs separately into a saucer and slip gently into the water. Let them remain until the white is set, then put the pan on the fire; when the water boils up the eggs are sufficiently cooked. Remove with a skimmer; trim neatly; pour a little melted butter over and sprinkle with pepper.

Boiled Eggs.

Drop them into boiling water, and if liked soft boil them three minutes; if you wish them sufficiently hard to cut in slices, they should boil five minutes.

Scrambled Eggs.

Heat the skillet and put in a little butter; break the eggs into a dish, season with pepper and salt; beat up just enough to be smooth, then pour into the buttered skillet, and keep stirring with a knife until it thickens.

Shirred Eggs.

Butter a dish and break into it a number of eggs, taking care that they do not encroach upon each other enough to break the yolks; sprinkle pepper and salt over them, put a small piece of butter upon each, and add a tablespoonful of cream for each egg. Bake in a hot oven until the whites are set.

Breaded Eggs.

Boil the eggs hard, and cut in round, thick slices; pepper and salt; dip each in a beaten raw egg, then in fine bread crumbs or powdered cracker, and fry in butter hissing hot. Drain off every drop of grease and serve on a hot dish for breakfast.

Eggs with Cheese.

Put a small piece of butter in a skillet; lay thin slices of cheese

over the pan; when the cheese is tender, break eggs over it, then season with a little salt and pepper. When done lift them out carefully, put on a hot dish and garnish with parsley.

Stuffed Eggs.

Boil the eggs hard, remove the shells, and cut in two. Remove the yolks and mix with them salt, pepper and a little dry mustard, add cold ham, chicken or tongue chopped very fine and then fill the cavities; smooth them and put the halves together; dip into beaten raw egg, then in fine bread crumbs or powdered cracker crumbs and fry in hot butter; drain off the grease and serve hot; garnish with parsley. For picnics they are nicer not browned. Wrap in white tissue paper.





SHELL FISH.

Opening an Oyster.

An experienced oysterman opens oysters without getting a particle of shell or dirt among them. Some experts can open the largest oyster with the blade of a penknife. The scientific way of doing this is to insert the edge of the blade in exactly the right part of the joint which connects the two halves of the shell. In selecting oysters choose those which have the shell firmly closed; if open they are unfit for use. When opened carefully remove all bits of shell. The small shelled oysters have the richest flavor. In selecting canned oysters beware of those which have the sides of the can swollen. In dressing oysters season with salt and butter when done to prevent shriveling, and serve at once.

Boiled Oysters.

The oyster requires but little time in the boiling liquor in which it is stewed. When the oyster liquor comes to a boil add a little cracker dust or flour to thicken it slightly and prevent it from being too soupish in its consistency. When the liquid boils briskly it is time to put the oysters in and stew them gently. Watch them closely; the moment their edges begin to curl a little add fresh cream or milk, and season with butter, salt and pepper. Continue the influence of the heat for a half a minute, then add your broken crackers and serve.

Fried Oysters.

To a bowl of crackers rolled fine, add one tablespoonful of flour; season with salt and pepper. Drain the oysters in a colander, omit

the old way of drying them, and dip in yolks of eggs, then in the cracker dust, and fry in equal quantities of butter and lard. This is sufficient for five dozen oysters.

Roasted or Baked Oysters.

Clean the shells nicely, and lay them in a dripping pan, set in a hot oven with the rounded side of the shell downward. This will hold the juice, which will otherwise run out and leave the oyster dry. As soon as they open take them out, remove one shell, turn a little melted butter on each; serve hot, allowing guests to salt and pepper to taste. If liked, dilute a little lemon juice and put a little on each.

Broiled Oysters.

Prepare a cup of crackers rolled fine, add one teaspoonful of flour, season with salt and pepper, mix well together. Select large oysters, drain the oysters in a colander, dip in egg, then in cracker dust, and broil on a fine folding wire broiler, well greased, turning frequently to keep the juice from wasting. Serve immediately in a hot dish, with a little drawn butter poured over them.

Oysters Baked in the Shell.

Wash the shells perfectly clean and wipe dry. Put into a baking pan, round shell down, and set into a very hot oven for three or four minutes or until you can remove the upper shell. Put two or three oysters into each round shell, sprinkle with salt and pepper, add a small piece of butter, sift over a little cracker dust, and return to the oven to brown.

Pickled Oysters.

Take one hundred oysters, fresh from the shell, scald them in their own liquor; if not enough to keep them from burning add a very little water. Then take the oysters and lay them on a platter to cool; strain the liquor through a muslin cloth, add to it a pint of the best white wine vinegar, one medium sized onion, chopped very fine, one ounce of pepper, the whole kernels, and half an

ounce of allspice, whole also, and half a teaspoonful of salt. Let these boil for five minutes. When cold strain it and pour over the oysters. Keep the sauce-pan covered while boiling the vinegar and spices to prevent evaporation. Cover the jar or bottles in which you put the oysters. These will keep for several weeks if put in a cool place.

Oyster Fricassee.

Take no less than six oysters for every person—good box oysters; strain the liquid into a porcelain-lined sauce pan, add a large cup of strong beef broth, a piece of butter the size of an egg, rolled in flour, season with celery salt, and beat the yolks of three eggs (for about thirty oysters). Let all this boil nicely and smooth, then add the oysters; they must not boil, but get heated through well. Serve as soon as prepared. While you prepare the dressing have your oysters in a colander over a pot of boiling water to heat them gradually.

Raw Oysters.

Drain, and sprinkle with salt and pepper, and place on a dish on ice. Take a square block of ice, make a cavity in the centre with a flat-iron. When ready to serve drain the oysters and place them in the cavity of the ice, and lay sliced lemons around the edge. Place the ice on a platter and serve with Chili sauce, lemon, salt, pepper and vinegar; or, if you prefer less trouble, drain well in a colander, season with salt and pepper, and place on a plate; set on ice or in a cool place. Drain and serve with horse-radish, lemon, pickles and crackers.

Scolloped Oysters—No. 1.

One layer of oysters, lay over them bits of butter, pepper and salt, and broken crackers, repeating until the dish is full, and finishing with crackers covered with bits of butter seasoned with pepper and salt; pour over the oyster liquor, heated. Bake half an hour. It must be a nice brown when done.

Scolloped Oysters—No. 2.

Three pints of bread crumbs, three eggs mixed with crumbs,

one quart of oysters; season with salt and pepper; put a layer of oysters and a layer of crumbs until the dish is full, and bake one hour. This makes a large dish.

Oyster Croquettes.

Half a cup of rice, one pint of oyster liquor, three eggs, one tablespoonful of melted butter, a saltspoonful of salt; remove the hard part from the oysters and chop them in small pieces; soak the rice three hours in the oyster liquor, warmed; if not enough to cover, add a little milk, then set on the stove and boil in the oyster liquor until tender and almost dry; then add the butter and salt and oysters and cook until the oysters are done. Whisk the eggs to a froth and cautiously take the sauce-pan from the fire, while you whip them into the mixture; return to the stove and stir while they thicken, allowing them to boil; remove from the stove and turn out upon a well greased dish to cool; when cold, flour your hands and roll into oval or pear-shaped balls, dip in beaten eggs, then in fine cracker crumbs and fry in butter and lard mixed. Some make them of mashed potatoes and oysters.

To Ragout Oysters.

Open four dozen of large oysters, save the liquor, make a thick batter of cream, the yolks of eggs and parsley chopped fine. Dip the oysters into the batter and then roll them in bread crumbs, fry a light brown; when fried take them up and lay on a drainer; empty your pan and dust some flour all over it, put in two ounces of butter; when it is melted and thick stir in, add two ounces of pistache nuts shelled; let them boil, then beat the yolks of two eggs in half a pint of cream, and stir all together until it is done. Lay the oysters in the dish and pour the ragout over them. Garnish the dish with sliced Florida oranges.

Marbled Oysters.

Two pounds of veal, four dozen oysters, one small box of Cox's gelatine; let soak twenty minutes in cold water, stew the veal in the oyster liquor, add a little salt, when tender and almost done

add the oysters. When the oysters are done take them and the veal out and set away to cool; strain the oyster liquor, add a little butter, set on the stove, when it boils pour over the gelatine and stir well. Wet your mould or dish with cold water, lay a layer of sliced hard-boiled eggs, then a layer of veal chopped fine, season with pepper and salt, a layer of chopped oysters, the hard part taken out, season with pepper and salt alternately until the dish is full. Pour over the gelatine and set away until firm; turn out and garnish with parsley or celery tops.

Spiced Oysters.

One hundred and seventy-five large oysters, lay them in a deep dish, strain the liquor on them, add salt to taste, let simmer until heated through. Take them out, leave the liquor on, add to it one pint of vinegar, three dozen cloves, three dozen allspice, let it come to a boil; when the oysters are cold pour the liquor over them.

Oyster Sauce.

Boil the oysters in their liquor a few minutes. As soon as the edge of the oysters curl take them out, thicken with a little butter and flour well mixed, season with pepper and salt and add half a cupful of cream. Boil three or four minutes, add the oysters and serve.

Oyster Omelet.

Beat six eggs light, separately, add to the yolks half a cupful of milk, a little salt, a tablespoonful of flour and a teaspoonful of baking powder; chop a dozen large oysters fine, removing the hard part, add to the yolks, beating vigorously; then add the beaten whites lightly. Pour into a pan that has been previously heated, add a little butter, set in the oven of the stove to bake.

French Oyster Ster.

One quart of oysters; put the liquor on the stove, let it boil; skim, and season with butter, pepper and salt; mix a small tablespoonful of flour with two tablespoonfuls of butter; stir in, and add

the juice of a lemon sweetened to taste, one teaspoonful of whole allspice, half a teaspoonful of whole cloves, the yolks of two hard-boiled eggs rubbed smooth with a little butter; boil five minutes, then add the oysters and the crackers. When done serve.

Oyster Stew.

Take one quart of oysters, put the liquor from the oysters on the stove, season with salt and pepper; mix a small tablespoonful of flour with two of butter and add to the liquor; when it comes to the boil add half a cup of good cream; boil a few minutes, then add the oysters; when done add the crackers and serve.

Oyster Powder.

Take fresh oysters and beard them and place them in a vessel over the fire for a few moments to extract the juice, then put them out to cool and chop them very fine with pounded biscuit and finely pulverized lemon peel and mace; pound them until they become a paste; make them up into thin cakes, and place them on a sheet of paper in a slow oven. Let them bake until they become quite hard, pound them as soon as done into powder, and place in a dry tin box; keep in a dry place, and when oysters are out of season use to flavor with.

Oyster Pie.

Two quarts of oysters, one dozen hard-boiled eggs; first a layer of warm oysters, season with a little salt, pepper and butter, then a layer of chopped eggs, butter, salt and pepper; sprinkle over a handful of flour and a layer of broken crackers, alternating until the oysters are used; reduce the oyster liquor to a pint, pour over warm, and cover the top and down the sides with puff paste; bake half an hour. This makes a large dish for company.

Oyster Patties.

Roll out some pug paste thin and cut it neatly into shapes either square or circular. Bake each separately in tin pans, cutting a round hole in the centre of each upper crust; fill with oysters and

hard-boiled eggs chopped fine, and season with salt, pepper and a little butter.

Oyster Pot-pie.

Bake nice light biscuit; boil the oysters as for stew; cut the biscuit in two, fill with oysters, lay the top on, lay the biscuit on a large plate and pour the stew over them. Serve as soon as prepared.

Oysters with Toast.

Toast a nice light brown, boil the oysters as for stew, and lay in a shallow dish; pour the liquor over hot; lay the oysters on the toast and garnish with hard-boiled eggs cut in slices.

Steamed Oysters.

Select nice large oysters, drain and put into a pan and place in a steamer over boiling water; cover and steam until the oysters are plump, then place them on a warm dish; season with salt and pepper and pour over drawn butter; garnish with sliced lemon or hard-boiled eggs.

Oysters and Macaroni.

Boil the macaroni in the oyster liquor, add a little butter and salt; when tender lay a layer of macaroni in a dish, then a layer of oysters; season with butter and a little salt and pepper; a layer of hard-boiled eggs chopped fine; alternate until the dish is full; if any of the oyster liquor remains, pour it over; if not, pour over a little milk, warmed. Cover the top with bread crumbs or cracker dust; salt pieces of butter.

Border Oysters.

Take six potatoes, three eggs, one tablespoonful of butter, one teaspoonful of salt, half a cup of boiling milk. Pare, boil and mash the potatoes; when fine and light, add the butter, salt and pepper and two well beaten eggs. Butter the border mould and pack the potato into it. Let this stand on the kitchen table ten minutes, then turn out on a dish and brush over with one well beaten egg. Brown in the oven, and when done fill the centre with an oyster stew.

Clam Stew.

Select hard-shell clams, wash and put in a pot, with water enough to prevent their burning; steam until the shells open; take out and warm them up with the clam broth; when they come to the boil add a cup of milk, a little butter, pepper and salt; thicken with a little cracker dust.

Fried Clams.

Free from the shell large soft-shell clams, dry them in a napkin; dip them in beaten egg, then in cracker crumbs; fry in butter and lard mixed. Fry longer than oysters. Long clams, if large, are nice taken from the shells and broiled.

Clam Fritters.

One dozen clams minced, one pint of milk, four eggs, liquor of the clams, salt and pepper, add flour enough to make a thin batter. Fry in hot lard quickly. Beat the eggs separately and add the whites last.

Clam Pie.

Take three pints of clams; if large chop them, put in a saucepan and boil in their own liquor, adding a little water if necessary; add to the liquor half a teaspoonful of whole allspice and half a dozen whole cloves. Boil four or five medium sized potatoes; when done cut in thin slices; set a small cup in the centre of the pudding dish to keep the top crust raised; put in first a layer of clams, then a layer of hard-boiled eggs chopped fine; season with a little butter, pepper and salt, then sprinkle over a little flour, then a layer of sliced potatoes, alternating until the dish is filled; there should be the same quantity of liquor as for oyster pie; either hard or soft-shell clams can be used. Cover with a nice pie crust half way down the sides.

Clam Chowder.

Take forty clams, whole or chopped; fry three slices of ham; take them out, and put in the pork fat a layer of the clams, then a

layer of the ham cut in small slices, and a layer of broken crackers; season with salt and pepper and spices to your taste; alternate until the clams are all in. Cover with clam liquor; if not sufficient, add a little water; pour the liquor over warm. Boil twenty minutes, or until the clams are done. When you lift the clams thicken the liquor with a little flour mixed smooth in a little water; add a little butter if you wish it very rich, a tablespoonful of catsup, or a half glass of white wine, or a little lemon juice. Any kind of fish can be used for chowder; bass is the best. Garnish with sliced lemon.

Lobster Patties.

Make some puff paste and bake in deep patty pans. Cut the meat of cold boiled lobster into dice; heat a pint of lobster in a cup of cream, add the yolks of three hard-boiled eggs, season with salt and pepper, fill the patties, sprinkle over cracker crumbs, and lay on each bits of butter. Set in the oven to brown.

Boiled Lobster.

Tie the claws, put in a kettle and just cover it with cold water; cover the kettle and set it on a hot stove. A lobster suffers less by being put in cold than in boiling water, and the flesh is firmer when done. In putting it in boiling water it is killed by the heat; in cold water it is dead as soon as the water gets warm. It takes from fifteen to twenty-five minutes boiling, according to the size of the lobster. When boiled take it from the kettle, break it in two and place it in a colander to let the water drain; remove as soon as it is split, the vein found immediately under the shell and all along the flesh of the lobster. The stomach is found near the head; remove it and throw away; all the rest, including the liver, is good.

Lobster Croquettes.

To the meat of a well boiled lobster chopped fine add pepper and salt; mix with this one-quarter as much bread crumbs, well rubbed and seasoned with salt, pepper and a little butter; moisten with a tablespoonful of cream; make into ovates or pointed balls, roll in

beaten egg and cracker dust, and fry in butter and lard mixed. Serve dry and hot. Garnish with parsley.

Lobster Cutlets.

Cut the meat of a cold boiled lobster into dice and mix the lobster fat with it. Add three-quarters of a cupful of mushrooms cut into dice, season with celery, salt, a little cayenne pepper. Put a piece of butter half the size of an egg into the sauce-pan, and when it bubbles stir in a tablespoonful of flour. Let the flour cook a little, then add a cupful of cream and some finely minced parsley; stir until the sauce thickens, then add the other ingredients and stir well until they become scalding hot. Remove from the fire and stir in the well beaten yolks of three eggs. Spread this mixture an inch thick upon a buttered dish and set it upon ice to become chilled. Then cut it into small parallelograms and roll in beaten eggs and cracker crumbs. Fry in boiling lard the same as fritters.

Deviled Lobster.

Extract the meat from a boiled lobster and mince it fine; season with half a teaspoonful of made mustard, celery, salt and pepper, and sprinkle over a little curry powder; stir until well mixed, then put it into a porcelain sauce-pan covered with just enough water to keep it from burning; let it boil up once and stir in a tablespoonful of lemon juice or two tablespoonfuls of vinegar and a tablespoonful of butter; let it boil up once, and serve. Garnish with sliced lemon.

Crabs.

In purchasing crabs give the preference to those which have a rough shell and claws, and bright color. The male is considered preferable. If a cooked crab held by its claws and shaken is found to rattle as if it contained water, it is of an inferior kind. To boil crabs put them into the water alive; let them boil twenty minutes; wipe, and crack the claws, and serve the same as lobster.

To cook soft-shell crabs remove the claws, cut open and take away the sand-bag and spongy part, then fry them brown in lard

and butter mixed and salted. Crabs will not keep over night; the shell hardens in twenty-four hours.

Scallops.

Scallops in the shell must be boiled, and the hearts taken out--the heart is all that is used. You can purchase them in the markets ready for use. Dip them in beaten egg, then in cracker crumbs, and fry in butter and lard mixed, or stew the same as oysters.

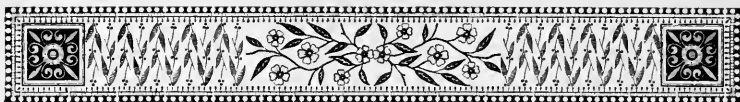
Shrimps.

Shrimps are the smallest of all fish belonging to the lobster species. Pull off the head and squeeze the body out of the shell by pressing it between the forefinger and thumb. They are generally used as sauce for boiled fish, squeezed out of the shell and stirred into drawn butter. They can be boiled the same as oysters.

Deviled Crabs.

One cup of crab meat picked from shells of well boiled crabs, two tablespoonfuls of rolled crackers, yolks of three hard-boiled eggs chopped fine, one teaspoonful of lemon juice, half a teaspoonful of made mustard, pepper and salt, two tablespoonfuls of drawn butter. Mix the cracker crumbs with the chopped crab meat, yolks, seasoning, and drawn butter; fill scallop shells or small patty pans with the mixture, sprinkle cracker crumbs over the top, lay over bits of butter; brown in a quick oven; serve in the shells.





FISH.

In selecting fish observe the following: If fresh, the eyes will be full, the gills red and the flesh firm; but when the eyes are sunken and the flesh flabby, they are stale. Fish should be thoroughly cleansed when first procured, and washed in just enough water to cleanse them, for if too much water is used the flavor will be diminished, sprinkle salt in the inside and if they are to be broiled add a little pepper. Keep them in a cool place until you wish to cook them. Most fish are best broiled or fried the day after they are caught. Fresh water fish are apt to have an earthy taste, which may be removed by soaking them in a solution of salt water after they are cleansed. Most kinds of salt fish should be soaked in cold water six or twelve hours before cooking them. In soaking fish place them with the flat side down.

Turbot.

Take a fine large white fish or three pounds of halibut, steam until tender, take out the bones, sprinkle with pepper and salt. For the dressing, heat a quart of milk, thicken with a quarter of a pound of flour; when cool, add two eggs and a quarter of a pound of butter; put into a baking-dish a layer of fish, then of sauce, until full, season with parsley or thyme, cover the top with bread crumbs; bake half an hour, garnish with sliced lemon and sprigs of parsley.

Baked Fish.

Clean, rinse and wipe dry fish of any kind weighing three pounds or more, rub the fish inside and outside with salt, fill with a stuff-

ing made like that for fowls, only not quite as moist, and seasoned highly with pepper and salt; sew it up and roll in flour, lay in a hot pan and put bits of butter over it and a little water into the pan; bake an hour and a half, basting occasionally, garnish with sliced lemon and celery tops. If it boils down add a little more hot water.

Baked Shad.

Open and clean the fish, cut off the head, cut out the backbone from the head to within two inches of the tail, and fill with the following stuffing: take the soft part of good light bread, not the crust, and do not wet it as is usually done, but rub it dry and fine, and work into it a piece of butter the size of an egg, season with salt, pepper and parsley, and moisten with one tablespoonful of cream, some good cooks use eggs, but they will make the filling too heavy; if you prefer eggs, boil them hard, chop fine and add; sew it up or wind tape several times around the fish, and then flour well and lay in a pan on muffin rings to prevent it from scorching when baking; lay bits of butter over the top, and keep water enough in the pan to keep from burning, baste occasionally; bake an hour and a half, serve with fish sauce.

Fried Mackerel.

Clean and split across from the back, scrape all the thin black skin from the inside. Wipe dry, roll in flour and lay in hot lard, in a thick skillet, skin side up; when a nice brown turn and fry the other side and serve.

Broiled Mackerel.

Clean and split across from the back, scrape all the thin black skin from the inside, wipe dry and lay on the gridiron, skin side up, broil a nice brown, then turn and brown the other side. It will broil sooner on the side the skin is. If fresh, season with salt and pepper when you turn it. Rub the skin with butter before turning.

Fried Eels.

Clean and skin them, cut them into pieces about three inches long, season with salt, roll in flour, fry a nice brown and serve.

Fried Catfish.

Cut off the heads, skin them, dip in the beaten whites of eggs, then in cracker dust or flour, place in a thick-bottomed skillet in hot lard, season with salt and pepper. Fry a nice brown. Dipping in egg, then cracker dust, prevents them from taking up any lard.

To Fry Trout.

Clean and dress them, soak in salt water a few minutes to remove the earthy taste they are apt to have, dry them, and beat the whites of four eggs; dip in the eggs, then in cracker dust, season with salt and pepper and fry a nice brown in butter and lard mixed. Serve when done and garnish with parsley.

Speckled or Brook Trout, and Lake Trout.

Clean and dress them, soak in salt water a few minutes, season with salt, place on ice for a short time, dry them, roll in flour and fry in butter and lard mixed, a nice brown. Garnish with hard-boiled eggs sliced. Another way is to roll in flour, brush with the beaten whites of eggs, and dip in cracker crumbs, fry a nice brown. This way they will absorb no grease.

Fried Shad.

Cut the shad across into rather large pieces, and if the flesh is very thick split such pieces through the middle, roll in flour, season with salt and pepper, and fry in hot lard. Turn the fish when a nice brown. The roe should also be seasoned nicely and fried; fry over a moderate fire in butter and lard mixed; all butter gives them a dingy appearance.

Baked White Fish.

As they are a rich fish they are better baked; dress them, cut them in pieces, sprinkle with a little salt inside and lay them on a plate; set on ice over night, dry them, roll in flour, lay in a dripping pan, set in the oven of the stove to bake. Pour off the oil that cooks out from time to time.

Fried Halibut.

Cut in slices an inch thick, sprinkle with salt, roll in flour, fry in hot lard and butter mixed, a nice brown; then turn and fry the other side the same.

Soused Mackerel.

Wash and clean three mackerel, divide them down the back, and once across, making four pieces of each fish; boil them, take them out of the water and take of it about half enough to cover them, and an equal quantity of vinegar; let it come to the boiling point, and when the fish are all in the jar, pour it over boiling hot. Lay a layer of fish in the jar, and sprinkle over each layer one teaspoonful of whole allspice, half a teaspoonful of whole cloves, three or four pepper corns, repeating until done. Serve cold with hard-boiled eggs sliced over them, and garnish with parsley. They will be ready to serve in three days.

Boiled Fish.

Clean, rinse and wipe dry, and fill with a dressing of broken crackers, three hard-boiled eggs chopped fine, and season with butter, salt, pepper, and thyme; moisten with one tablespoonful of cream or milk, sew up, and wrap in a well floured cloth, and boil in salt water until you can draw out one of the fins easily. From eight to ten minutes to the pound is the time allowed for fish to boil, but fish will boil in half an hour, and some in less time. Put the fish in cold water to boil; if hot water is used, the outside of the fish will be tender and break to pieces before the inside is sufficiently cooked. If you lay one fish on another on the platter you serve on, the steam from the under ones will make the upper ones so soft that they will break when served. Serve as soon as boiled; garnish with parsley, lemon, or hard-boiled eggs cut in slices.

Boiled Codfish.

Salt codfish should be soaked over night in lukewarm water; when tender take it out and put it in cool water, and scrape off the skin; then put it in a pan of cold water and set it where it will

simmer three hours. If it boils it will be hard. Serve with drawn butter, sliced lemons, or hard-boiled eggs sliced.

Broiled Codfish.

Soak sufficiently, grease the bars of the gridiron, broil and serve with drawn butter and hard-boiled eggs sliced on it.

Codfish Balls.

Take a piece of fish of sufficient size for your family, and let it soak over night in lukewarm water, flesh side down. In the morning pour off this water and wash the fish clean, and scrape off the skin, and cook slowly in plenty of fresh water. Within half an hour of the time to serve, if the water is very salt, pour it off and add sufficient cold water to cover the fish, let it boil up once, then remove the fish and take out the bones, and pick the fish into small pieces; the bones will come out easily if the fish is done. Have ready potatoes boiled tender and mashed the usual way, mix with the potatoes half the quantity of codfish; while both are still hot, form into flat thick cakes. A couple of eggs beaten and mixed with the potatoes just before making into cakes improves them if they are to be eaten as soon as served; if they stand they become heavy. Fry in hot lard; butter gives fish a dingy color.

Fried Codfish.

Soak over night in lukewarm water, flesh side down. In the morning pour off this water, and wash the fish clean, scrape off the skin, and cook slowly in plenty of fresh water. Within half an hour of the time to serve, if the water is very salt, pour it off and add sufficient cold water to cover the fish; let it boil up once, then pour off the water, take out the bones, break into pieces about two inches in length and one inch in thickness, beat three eggs very light, adding salt and pepper, dip the fish into this batter, then into cracker crumbs, and fry in hot lard, a nice brown; lay sliced lemon over and garnish with parsley.

Boiled Fresh Cod.

Wrap the fish in a well floured cloth, and put on in boiling water, add a little salt, and let simmer until done, and serve with fish sauce. When cold it can be warmed up in a little cream, butter and parsley; heat in a vessel of boiling water; if set on the stove it will require careful stirring to prevent burning; it can be made into cakes any form you choose to serve it in.

Boiled Salt Mackerel.

Soak over night in cold water, flesh side down. In the morning pour the water off, clean, and put on in enough cold water to cover it, let it boil fifteen minutes; if the water is very salt pour it off and cover with fresh boiling water, cook fifteen minutes longer; if done sooner take up. Pour over it drawn butter, and lay over it two hard-boiled eggs sliced.

Boiled White Fish.

Dress the fish nicely, and cover with cold water, add salt, remove the scum as it rises and cook slowly, and keep covered; when done dish carefully, pour over it drawn butter, garnish with sliced lemon and parsley sprigs.

Broiled White Fish.

Clean and wash your fish, then spread it on a dish; open and sprinkle with salt; allow it to remain thus for twenty-four hours, then hang it up to dry for two or three hours, then put it on a well greased gridiron over hot coals; put flesh side down at first, and when nicely browned, turn carefully on the other side. Cook for twenty or thirty minutes, or until nicely browned on both sides. Pour over drawn butter and garnish with lemons and parsley, or serve with fish sauce. Some good cooks just wipe dry and broil.

Canned Salmon.

Canned Salmon is nice served cold, with sliced lemons laid over and garnished with parsley. For breakfast dishes it may be heated,

seasoned with a little salt and pepper, and served on good milk toast.

Rock Fish Boiled.

Clean your fish, wrap it in a well floured cloth, put it in a pot with cold water enough to cover it, boil until tender. It will require from half an hour to an hour, according to the size of the fish. Serve it on a hot dish; boil two or three eggs hard, lay on the fish and pour over drawn butter.

Fried Shad.

Clean thoroughly, cut off the head, and cut the body crosswise into four or five pieces, salt and let stand two or three hours, roll in flour and lay in a thick bottomed skillet in hot lard; fry slowly and turn when a nice brown; never fry in butter, it gives a bad color, and it loses its sweetness. The roe may be fried with or after the other pieces. Another way is to roll in flour, brush with the beaten whites of eggs, and dip in cracker crumbs, and fry a nice brown; this way they will absorb no grease, and are considered better. Serve with fish sauce or garnish.

Salmon Patties.

Cut cold cooked salmon into dice. Heat about a pint of the dice in half a pint of cream, and add two hard-boiled eggs, chopped fine, season to the taste, salt and pepper. Fill the shells, sprinkle cracker crumbs over the top, and lay over bits of butter, set in the oven to brown and serve in the shells.





SOUPS.

Stock.

Stock is the juice of the meat extracted by gentle boiling. The meat should be freshly killed, and the bones broken. The vegetables, spices and flavoring should not be added until ready for use. The meat must be put on in cold water; a quart of water is allowed to a pound of beef; soft water is considered best. Let it come slowly to the boiling point; skim well; skim the second time if more rises; boil gently; the fibre of the meat will harden in quick boiling and the flavor will escape with the steam; add a little pepper, and strain into a glass or stone jar; let it cool, and cover with a piece of gauze. Some good cooks remove the grease when it is cold; I prefer using it in the soup. This is stock, and from it all soups can be made, and will keep for several days, in cold weather, but the safer plan is to warm it over every morning in warm weather, and every other day in cold weather. In flavoring soups be careful to add the seasoning gradually. An overdose of salt will spoil any dish of soup, and a deficiency will do the same. A general rule is—two tablespoonfuls of salt to a gallon of soup; when large quantities of vegetables are used, one tablespoonful and a half; when no vegetables are used, all seasonings can be added, but not taken out. Be particular to have the pot in which it is boiled perfectly clean, also the inside of the covers, and the rims and handles. Any other pot is preferred to metal; if used the soup should not be allowed to stand in it. In making vegetable soup, onions require the longest time to cook; three hours for cabbage, turnips, carrots and celery; other delicate veg-

etables only require one hour before the soup is done, some less time.

Green Peas in Puree.

There are three kinds of soups—thick soup, clear soup and purees. Clear soup is thin and bright and requires thickening; a thick soup is one that has been thickened by the addition of thickening ingredients. The great secret of a puree is the softness of the whole. To insure this creamy softness there are three distinct methods: Firstly, by adding, before passing through the hair sieve, some very fine white sifted bread crumbs; secondly, prepared flour mixed carefully to a smooth paste with some stock or bouillon, and thirdly, by the aid of good cream. A tiny pinch of fine white powdered sugar must always be added. It is a very necessary ingredient. For an artistic puree take two pints of young green peas; boil them in a little boiling water in a sauce-pan with a bunch of parsley and chives tied together; season with a little salt. When they are tender drain them thoroughly from all the moisture and then pass carefully through a fine hair sieve. Season the puree thus made with a little white pepper, and salt to the taste, and re-heat in a stew-pan with a little butter and stock in adequate proportions, having, of course, previously, as directed above, employed one of the three methods for thickening and softening the puree. Pour over buttered toast cut in small pieces. The husks of very young green peas will also make a puree or prove serviceable in mixing with the other, if thoroughly cooked until quite soft in boiling water, drained, bruised and then passed through a sieve, and seasoned in the same manner. For green pea soup the husk is very useful, as the flavor obtained equals in every way the vegetable itself.

Spanish Stew.

Take one large round beefsteak, cut into small pieces, four onions sliced thin, and two large red or green peppers also sliced thin; put this into a saucepan with a quart of water, black pepper and salt. Let it cook rather slowly for two hours, then add a little

parsley and a tablespoonful of flour mixed smooth in half a cup of water. Cook rice in a separate sauce-pan, and serve it to be eaten with the gravy of the stew. Game chicken, veal and mutton are also nice prepared the same way.

Spanish Soup.

Take one fat hen prepared nicely, and break the bones with a cleaver, put on to cook in three pints of water, let it cook slowly for three hours, then strain through a colander, put the soup on the stove again, add salt and pepper to the taste, a tablespoonful of sago and a teaspoonful of sugar; take a teaspoonful of allspice, tie in a thin cloth, and put in; cook this until the sago is done, then remove the allspice, and have a well beaten egg in your soup-tureen, pour the soup over the egg and stir briskly. This will make a quart of soup only. For invalids it is unsurpassed as it is so nourishing.

Ox-tail Soup.

Divide the tails at the points, and lay in hot water to soak, put into a gallon kettle two onions sliced, cloves, pepper-corns and allspice, one dozen each; on this pour one gallon of water, simmer two hours, remove as soon as it rises, pick the meat from the bones, strain the soup through a sieve, return to the kettle, put a spoonful of brown sugar into a pan, let it brown and add a little water, a lump of butter the size of an egg, and stir into the soup; let this simmer for a few minutes, add next a wine-glass of mushroom catsup, simmer a few minutes, serve hot.

Lamb Corn Soup.

Take a leg of lamb, cover it with water, add a little salt, boil until tender, removing the scum as it rises, have ready one dozen ears of sweet corn, run the knife down the centre of each row of grains, then pass the knife over the surface of the corn so as only to remove one-half the grain, then scrape the cob gently so as to remove the milk of the corn and leave the shell on the cob; take the meat out and set away to keep warm, skim the broth, if too salt,

add more water and a lump of butter the size of a walnut; if dinner is nearly ready put in the corn and boil fifteen minutes, rub a tablespoonful of flour with the butter; salt and pepper to taste.

Clam Soup—No. 1.

Open one dozen clams carefully to save all the juice, chop them fine, then add two quarts of water and simmer three hours and twenty minutes, before taking from the fire, add one cupful of peas, one cupful of corn, one tablespoonful of whole black pepper, a few sprigs of parsley, and some drop dumplings made by beating up an egg light, adding an eggshell full of water, flour enough to stiffen, mixed with a half teaspoonful of baking powder.

Clam Soup—No. 2.

Boil fifty of the small sand clams in two quarts of water, mix two tablespoonfuls of butter with one of flour; beat the yolks of two eggs and some cream, a few sprigs of parsley, season with salt and pepper. After these are added, let simmer a few minutes, then serve hot. To open them, put them into an iron pot, set it in a hot place and cover it up. When they become heated, the clams open; then take from the shells.

Swiss Soup.

Take a sufficient quantity of good broth for six people, boil it, beat up three eggs light, add two spoonfuls of flour, and a cup of milk; pour these gradually through a sieve or a colander into the boiling broth. Season with salt and pepper to the taste.

Green Corn Soup.

Cut the corn from half a dozen ears, put on to cook, twenty minutes before you wish to serve it, in one quart of water; when ready to dish add half a pint of good milk, a lump of butter the size of a walnut, one teaspoonful of flour mixed smooth with a little cold milk, and put into the soup hot.

Potato Soup.

For half a dozen persons, take a quart of sliced raw potatoes,

put on to cook in three pints of hot water; boil until tender, then add a handful of chopped parsley and chives, a pint of sweet milk, a lump of butter the size of a walnut, one tablespoonful of flour mixed smooth in a little water; add to the soup to thicken, and two beaten eggs.

Noodle Soup.

Boil two chickens for the soup, add a little salt, remove the scum as it rises, bake four or five eggs, mix with the eggs as much flour as possible, roll the dough very thin and dry it on your bread board near the fire or in the sun. Roll your dough up, and cut as fine as straws; add to the broth, season with salt and pepper to the taste, and add a little parsley. When the chickens are tender, take them out and reserve one cup of the broth before the noodles are put in. Put a little butter in your skillet, roll each piece of chicken in a little flour, and fry a nice brown. Just before serving add the broth and half a cup of good cream or milk; serve. It can be made with one chicken.

Noodles.

To two eggs add as much sifted flour as it will absorb, with a little salt; roll out thin as a wafer, dry it, dust lightly with flour, roll up into a large roll, slice from the ends, shake out the strips loosely, put in your broth. It can be made with one egg.

Pea Soup.

Take a quart of shelled peas, boil the pods in two quarts of water until all the substance is boiled out of them, then strain and boil two pounds of beef in the same water, adding more water if necessary; remove the scum when it comes to the boil, and boil slowly until tender; a quarter of an hour before serving add the peas, with a little parsley; let it boil slowly until the peas are tender, season with pepper and salt, thicken with one tablespoonful of flour and two of butter well mixed together. Pour over crackers.

French Soup.

Put your beef bone on in cold water, allowing two quarts of

water to three pounds of beef. Boil until the meat is thoroughly cooked; remove the scum as it rises, strain and pour the soup back into your kettle; add a teacupful of pearl barley, a few sliced potatoes, two carrots sliced, a turnip sliced, an onion sliced, a cup of cabbage, and one of celery chopped fine; salt and pepper to the taste, a little thyme and parsley.

White Soup.

A knuckle of veal, four quarts of water, a little celery seed, one onion, two carrots, and two potatoes. Boil down to two quarts, strain the liquid and let it stand until it is cool, when all the fat must be removed; then add one pint of new milk or cream, the beaten yolks of three eggs, and two tablespoonfuls of vermicelli, or mix one tablespoonful of ground rice with a little water, and stir until it thickens.

Lobster Soup.

Take a shin of veal, two carrots, one onion, pepper and salt to the taste, and four quarts of water; boil it three or four hours. Break up a large lobster, take the meat out of the shell, break the shell up and put it into a pan with water enough to cover it; let this simmer while the soup is boiling; then strain this and put it back into the soup pot; cut the lobster fine, add it to the soup and boil two hours. If you have the roe or coral of the lobster, grate it or put it into the soup; it improves the appearance of the soup; add a quarter of a pound of butter rubbed into two spoonfuls of flour and the juice of a lemon.

Turtle Soup.

Take one good-sized turtle, scald and clean it, then take the four quarters, put them into one gallon of water and boil until the meat is ready to slip off the bones, then take all the meat out, separate it from the bones and chop it very fine, press the liquor through a colander, then return the meat and liquor to the kettle and add four potatoes and one onion, cut fine, and let it boil two hours; make a dressing of six hard-boiled eggs, chopped very fine,

one teaspoonful of mixed mustard, one teaspoonful of cloves and one teaspoonful of allspice, add this and let it boil a few minutes, salt and pepper to taste, add two tablespoonfuls of butter mixed well with two tablespoonfuls of flour. This will make three quarts of soup.

Beef Soup.

Take a good-sized beef bone, put it on at nine o'clock in enough water to cover well, add a little salt and remove the scum as it rises, at ten o'clock add cabbage the size of a small Early York, chopped fine, one common-sized turnip, chopped fine, one carrot half the size of a large onion, season to your taste with salt and pepper, adding very little thickening of beef, a pot of boiling water to fill up with, and keep boiling constantly; take the meat that has been cut from the bones, chop fine while warm, season with salt and pepper, add one cupful of soup saved out before putting in the vegetables, put one quarter of an ounce of gelatine to soak in cold water twenty minutes, then stir it in the cup of hot broth; pack the meat in a dish and pour the broth over it, when cold slice down for tea.

Mutton Soup.

Put on your meat in small pieces at ten o'clock, add a little salt, remove the scum as it rises, when carefully skimmed add two tablespoonfuls of vermicelli, one tablespoonful of celery seed, a little cabbage and one onion, pepper to taste.

Macaroni Soup.

Allow four pounds of beef to two and a half quarts of water, a little salt, one small onion, one carrot, and a small head of celery chopped, or a bunch of asparagus broken into small pieces. Let these boil four or five hours. Three-quarters of an hour before dinner add a heaping teacupful of macaroni broken into pieces half an inch long; let this boil slowly. Add any other seasoning you like.

Asparagus Soup.

Cut the tops from thirty heads of asparagus about half an inch

long, and boil the rest; cut off all the tender portions, and rub through a sieve, adding a little salt; warm three pints of beef stock, add a small lump of butter, and a teaspoonful of flour, previously cooked by heating the butter, and slowly stirring in the flour; then add the asparagus pulp. Boil slowly a quarter of an hour, stirring in two or three tablespoonfuls of cream; fifteen minutes before serving the soup, add the asparagus tops. Use only the tender parts of the asparagus.

Bean Soup.

One cupful of white soup beans in two quarts of water. Put on to boil at half-past nine o'clock; when ready to serve, strain through a colander with the potato masher, then return to the stove, add salt and pepper, with half a cup of cream, a little thickening, about one teaspoonful of flour mixed with a tablespoonful of butter; add a little more water, if too thick. It is very nice made the same way with three pints of good beef stock. The beans can be whole if you prefer them, omitting the cream.

Brown Soup.

Take one small tablespoonful of flour, and brown it; put it in a bowl, and mix with one ounce of butter, stir to a smooth paste, then add one pint of boiling water. Toast a piece of bread nicely, cut in small pieces, and pour over it; salt to the taste.

Oyster Soup.

Take one quart of oysters, put the liquor from the oysters on the stove, season with salt and pepper, mix a small tablespoonful of flour with two of butter, add to the liquor; when it comes to the boil add half a cup of good cream, boil a few minutes, add the oysters; when they swell up nice and plump, serve; pour over rolled or broken crackers.

Tomato Soup—Winter.

Three pounds of beef, one quart of canned tomatoes, one gallon of water; let the meat and water boil for two hours, until the liquid

is reduced to a little more than two quarts, then stir in the tomatoes and stew all slowly for three-quarters of an hour longer; season to the taste, strain and serve. Pour over broken or grated crackers.

Tomato Soup—Summer.

Two and a half pounds of veal or lamb, one gallon of water, two quarts of fresh tomatoes, peeled and cut up fine; reduce the water to two quarts, strain the liquor and put in the tomatoes, stirring them very hard that they may dissolve thoroughly; boil half an hour, season with parsley or any other green herbs you may prefer, salt and pepper to the taste, and stir in a tablespoonful of butter with a teaspoonful of white sugar; pour over grated crackers.

Tomato Soup.

Take eight large tomatoes, boil twenty minutes in a quart of water, then strain and add half a teaspoonful of soda; when it stops foaming add a pint of boiling milk, then season with salt and pepper and butter; roll crackers and pour the soup over them, and serve. Canned tomatoes can be used; a quart-can will require nearly a teaspoonful of soda.





MEATS.

To Choose Meats.

VENISON.—The choice of venison should be regulated by the appearance of the fat, which, when the venison is young, looks bright, thick, clear and close; it first changes toward the haunches. To ascertain whether it is sweet, run a knife into that part; if tainted it will have a rank smell and is not fit to cook.

BEEF.—True, well-fed beef may be known by the texture and color, the lean will exhibit an open grain of deep coral red, and the fat will appear of a healthy, oily smoothness, rather inclining to white than yellow; the suet firm and white. Yellow fat is a test of meat of an inferior quality. Heifer beef is but little inferior to ox beef; the lean is of a closer grain, the red, paler, and the fat, whiter. Cow beef may be detected by the same signs save that the older the beast the texture of the meat will appear closer and the flesh coarser to the sight, as well as harder to the touch.

VEAL.—When you observe the kidneys well surrounded with fat, you may be sure the meat is of a good quality. The whitest veal is not the best, but the flesh of the bull calf is a brighter color than that of the cow calf. The fillet of the latter is generally preferred on account of the udder. There is a vein in the shoulder, very perceptible, and its color indicates the freshness of the meat; if a bright red or blue, it has been recently killed; if any green or yellow spots are visible, it is stale. The suet will be flabby, and the kidney will smell.

MUTTON.—The best is a fine grain, a bright color, the fat firm and white; it is better for being grown. The meat of the ewe is light, while the grain is closer. The ram mutton may be known by the redness of the flesh and the sponginess of the fat. Lamb should be eaten when very fresh; in the fore-quarter, the vein in the neck being any other color than blue betrays it to be stale; in the hind-quarter the faintness of its smell will prove it to be stale.

PORK.—In young pork the lean when pinched will break, the thickness and toughness of the rind shows it to be old. In fresh pork the flesh is firm, smooth, a clear color, and the fat set. When stale, it looks clammy and flabby. Measly pork may be detected by the kernels in the fat; it should not be eaten. Dairy fed pork bears the palm over all others.

HAMS.—The test of a sweet ham, is to pass a sharp knife to the bone, and when drawn out smell it; if the knife is daubed greasy, and the scent disagreeable, it is bad. A good ham will present an agreeable smell when the knife is withdrawn.

BACON.—Excellent young bacon may be thus known: the lean will be tender and of a bright color, the fat firm and white, yet having a pale rose tinge; the rind thin, and the lean tender to the touch. Rusty bacon has yellow streaks in it.

General Rules for Cooking Meat.

All salt meat should be put on in cold water, that the salt may be extracted while cooking.

Fresh meat, which is boiled to be served with gravy at the table, should be put to cook in boiling water, when the outer fibers contract, and the inner juices are preserved.

For making soup, put the meat on in cold water to extract the juices for the broth.

In boiling meats, if more water is needed, add that which is hot, and be careful to keep the water on the meat constantly boiling.

Remove the scum when it first begins to boil.

The more gently meat boils, the more tender it will become. Allow twenty minutes for boiling each pound of fresh meat.

Roast meats require a good steady heat; a moderate fire is too slow; a brisk fire will bake it too hard, and absorb the juice of the meat. Allow two cupfuls of hot water to a roast of meat; add more as it boils away.

Broiled Beefsteak.

Lay a thick, tender steak upon a gridiron well greased with butter or beef suet, over hot coals; when done on one side, have ready the warm platter with a little butter on it; lay the steak, without pressing it, upon the platter with the cooked side down, so that the juices which have gathered may run on the platter; quickly place it again on the gridiron and season with pepper and salt, and cook the other side; when done to liking, put on the platter again, spread lightly with butter, and place where it will keep warm (over boiling steam is best) for a few moments, but do not let the butter become oily. Serve on hot plates.

Many prefer to sear on one side, turn immediately and sear the other, and finish cooking, turning often. The bars of the gridiron should be concave, and terminate in a trough to catch the juices, to prevent them from dropping into the fire and smoking the meat. If the gridiron is not greased the meat will retain the impression of the bars. Pound the steak before broiling. If the coals blaze from the dripping, sprinkle on a little salt to extinguish the flames.

French Beefsteak.

Cut the steak two-thirds of an inch thick, dip into melted fresh butter, lay them on a heated gridiron and broil over hot coals. When nearly done sprinkle pepper and salt. Have ready some parsley chopped fine and mixed with softened butter. Beat them together to a cream and pour into the middle of the dish. Dip each steak into the butter, turning them over, and lay them on a warm platter. If liked, squeeze a few drops of lemon over and serve very hot. Pound the steak before broiling.

Fried Meat.

Have a good fire, set your skillet on the stove, pound your steak; as soon as the skillet commences to smoke a little, lay in your meat. Season with pepper and salt when half done, and keep turning with your fork until it is a nice brown, then add a tablespoonful of butter, a teaspoonful of flour, and brown in the butter, stirring until it is a nice brown. If the stove is hot, set it back a little to prevent scorching the flour. Then add your water from the kettle, stirring until it is nicely mixed. Serve at once. Meat is nice broiled this way with a little butter spread over it, laid on a hot platter and served at once.

Boiled Meat.

Meat for boiling should be put on in cold water, heated gradually, and boiled gently. Too quick boiling hardens the meat. As soon as it comes to the boil, take off the scum. Season with salt and pepper to the taste. Allow fifteen minutes boiling for each pound of mutton or lamb; allow twenty minutes for other kinds of meat, reckoning from the time the water begins to boil. Salt meat must be boiled longer than fresh meat; if too salt, change the water. The water in which all kinds of fresh meat is boiled can be made into soup. A shank bone should be cracked, so that the marrow can be extracted.

Parboiled Beef.

Beef having a tendency to be tough can be made very palatable by stewing gently for two hours, with pepper and salt, taking out about a pint of the liquid when half done, and letting the rest boil into the meat; add a little butter and brown the meat in the pot. After taking up, make a gravy of the pint of liquid saved.

Breakfast Roll.

Prepare a good dressing, such as you like for turkey or duck, take a round steak, pound it but not very hard, spread the dressing over it, sprinkle over a little salt, pepper, and a few bits of butter; lap over the ends, roll the steak up tightly and tie closely. Spread

two tablespoonfuls of butter over the steak after rolling it up; then wash with a well beaten egg, put water in the bake-pan, lay in the steak so as not to touch the water, lay on muffin rings or anything that will answer the purpose, and bake as you would a duck, basting often. A half hour in a brisk oven will bake it; mix a little flour and butter and thicken the gravy, serve. This may be made of raw or underdressed meat. If the meat is not raw but underdressed, surround the roll with pie crust. Bake and serve.

Beef au Gratin.

Take cold beef, either boiled or roasted, and cut it in thin slices. Grease a tin pan with butter, dust with cracker crumbs, add a little chopped parsley and lay on the slices of beef. Put salt, butter, pepper and parsley on top, dust with cracker crumbs, drop on lemon juice. Pour a cupful of hot broth in the pan and set in the oven, cover with a tight lid; serve when there is sufficient broth around it to be good. Garnish with sliced lemons and parsley.

Beef Lunch or Breakfast Dish.

An excellent way of using up the odds and ends of steaks, roasts, chops, or any bits of cold meat, is to cut the meat from the bone, omitting the gristle and fat if desired. Chop as fine as for mince-meat, place in a pan, cover with water, adding more as it boils away; season with salt and pepper and let it boil gently for two hours, lift in a dish and set away, and warm over in the morning; add a little butter, dust with flour and let boil gently half an hour. Toast to a delicate brown any bread you may have, stale or fresh, spread with butter, lay in single layers over your meat platter, spread the meat over and lay two hard-boiled eggs, sliced, over the meat.

Beef Omelet.

Three pounds of beef chopped fine, one teaspoonful of pepper, one teaspoonful of salt, one tablespoonful of butter, one teaspoonful of thyme or sage; mix the beef, seasoning, and butter well with floured hands. Put into the pan with a little water, cover

closely and bake one hour; beat the eggs light and pour over the top. Bake five minutes and serve hot.

Beef Hash.

Take cold roast or boiled beef, cut in thin small pieces an inch long, add some cold boiled ham, cut the same, put into the skillet, dust with flour, add a little butter, cover with boiling water, add more as it boils away and let boil gently three hours. Lift in a dish, set away, in the morning warm over half an hour before meal-time, slice in an equal quantity of potatoes. When cooked add some celery tops or parsley chopped fine, and serve.

Beef Cakes.

Take some cold roast beef, that which is underdone is best, and an equal quantity of ham chopped fine; mix with it some grated bread crumbs seasoned with salt and pepper, moisten with a tablespoonful of cream or milk, in which is put one teaspoonful of melted butter, and add one teaspoonful of chopped parsley, mix through it two well beaten eggs to bind it. Make into flat cakes, and spread a layer of mashed potatoes thinly on the top; lay a small piece of butter on the top of each cake, place them in a pan and set in the oven to brown.

Beef Loaf.

Two pounds of round steak chopped fine, three eggs, eight soda crackers rolled very fine, a lump of butter the size of a walnut, one tablespoonful of salt, one teaspoonful of pepper, and half a nutmeg. Mix all together and bake two hours. Take a little water, and put some butter into it, and baste occasionally.

Beef Relish.

Two pounds of round steak chopped very fine, six crackers grated, three eggs, two large teaspoonfuls of flour, a lump of butter the size of a walnut, pepper and salt. Mix thoroughly with the hand, make into a loaf, then bake in the oven one and a half hours, keeping just enough water to baste over it good.

Savory Beef.

Three and a half pounds of lean, uncooked beef chopped very fine. Add six square soda crackers rolled fine, butter the size of an egg, warmed, but not melted, four tablespoonfuls of sweet cream, three eggs broken over the meat, one nutmeg grated, four teaspoonfuls of salt, two and a half of black pepper, a tablespoonfull of sweet marjoram; knead it well with your hands, make it into two rolls the size of a beef's tongue, press it closely, bake an hour, baste with butter and water; turn when brown; slice thin when cold.

Fricadelles.

Take your cold meat, veal is preferable, and chop it like farce meat; mix it with grated bread, and three or four eggs; add salt, pepper, and a little thyme or parsley; make into balls and fry them in butter.

Mock Terrapin.

Half of a calf's liver, season and fry brown, hash it, but not too fine, dash thickly with flour; one teaspoonful of mixed mustard, as much cayenne pepper as you can put on a half-dime, the same of cloves, two hard-boiled eggs chopped fine, a lump of butter the size of an egg, one teacupful of water. Let all boil together a minute or two, then add a wine-glass of cream. Cold veal will do if liver is not liked.

Breakfast Stew of Beef.

Cut boiled or roasted beef into small thin pieces an inch long, put them into a skillet, add butter, pepper, and salt; boil two hours on the back of the stove, keep adding water as it boils away; set it away until morning, dust with flour, add a little thyme or sweet marjoram; boil half an hour and serve.

Roast Beef.

Lay the beef skin side uppermost in a clean baking pan, season with salt and pepper, dust with flour, and lay over it bits of butter; pour around it a pint of hot water, shut the oven door, and do not

open again for fifteen minutes; then with an iron spoon dip up the salted water, and pour it over the top of the meat, wetting every part, and repeating twice; do this every fifteen minutes until done; taste the water, and if not salt enough add a little more salt; should one side of it or the back brown more rapidly than the rest, turn the pan in the oven, and should the water boil away, add another cupful of hot water from the teakettle. When done it should be a nice brown. Lift the pan to a side table, take up the beef by slipping a strong broad knife under it, holding it firmly with a fork, and transfer to a heated plate; set it in the plate-warmer, or over boiling water, while you make your gravy. Set the pan in which the meat was roasted on the range, scrape the browned flour from the sides and bottom, and dust in a little more from your duster as you stir; if the water has boiled away until very low in the pan, add a little boiling water and stir until the gravy is of the consistency of rich cream. Pepper to the taste and pour into a gravy-boat. Those who like rare beef prefer instead the red essence which falls from the carver's knife and settles in the dish. The carver should give each person helped his or her choice. All meats are roasted the same. Allow fifteen minutes to the pound if thick; for rare meat twenty, for well done twelve, when thin. Roast veal must be cooked twice as long as beef or mutton, and well basted; the flesh is fibrous. Dry mutton requires the same time as beef; lamb, two minutes less. Have a steady, moderate fire, and increase the heat if necessary.

Lamb to Boil or Roast.

A quarter of an hour is generally allowed to each pound of meat. A leg of lamb of five pounds will take an hour and a quarter to boil or roast, the other joints in the same proportion. Serve either with salad, pickles or cauliflower.

Roast of Venison.

Wash in warm water and dry with a cloth; lay in a deep baking pan skin side uppermost, season with salt and pepper; pour around

it one cup of boiling water, adding more as it boils away. Butter a sheet of white paper, lay over the fat, cover with a close-fitting lid, and cook in a moderately hot oven from three to four hours, according to the size of the roast; twenty minutes before it is done quicken the fire, remove the lid, taste the broth, and if not seasoned high enough add a little more, dust with flour, and lay over bits of butter; shut the oven door a few minutes, then open and baste well with the broth, repeating every few minutes until a nice brown; garnish the knuckle bone with a frill of white paper, remove the fat and serve with a gravy made from the broth. Have the dishes on which the venison is served, and plates, very hot. Serve currant jelly with it, salad, pickles or cauliflower.

Pressed Beef.

Boil beef of any kind until the bones fall out, pick it over carefully, removing all gristle and undigestible substances, chop it fine, season with salt, pepper, and such herbs as taste suggests, press in a pan with a heavy weight. When cold, cut in slices and serve. Very tough and cheap pieces of beef may be made really delicious by this mode of preparation.

Tongue.

A tongue should be soaked twelve hours in cold water, if salted and dried, if a fresh one from pickle, two hours' soaking in cold water is sufficient. In selecting a tongue ascertain how long it has been dried, pick the plumpest and smoothest, which is an evidence of its being young and tender. When boiled, let it stand in the water to cool; then take it out and skin it.

Boiled Tongue.

Wash well and soak over night in cold water. In the morning put in a pot with cold water and boil slowly until it is tender; this you can tell by running a fork into it. When cold pare off the thick skin, cut in round slices and garnish with parsley. Boiled tongue is very nice dipped in egg, then cracker crumbs, and browned in the oven. Baste the tongue, while in the oven, liber-

ally, with butter and water. You can make a brown gravy of the water that is poured over. Trim off the ends, and serve hot or cold.

Beef's Heart.

Wash it carefully and put on in just enough cold water to cover the heart, take off the scum as it rises, add salt and pepper; when done take out the heart, cut into small pieces, strain the liquor it was boiled in, reduce until you have just enough to cover the meat, pour over it, and add some chopped celery, a little parsley, and some butter; dust with flour and add three hard-boiled eggs chopped fine; boil a few minutes and serve. If you wish to stuff it, make the incision with a long, sharp knife, being careful not to cut through to the outside. Stuff the same as duck. Roast it about one and a half hours and serve with the gravy.

Beef's Liver—No. 1.

Cut the liver in slices half an inch thick, rinse in cold water; dry it, roll in flour, and lay in a skillet in hot butter and lard mixed; season with salt and pepper, and fry slowly over a moderate fire until a nice brown; turn and brown the under side, then add a little water for gravy.

Beef's Liver—No. 2.

Cut the liver thin, rinse in cold water; wipe dry; dip in beaten egg, then in cracker crumbs; season with salt and pepper, and fry a nice brown over a moderate fire.

Beef' Louf.

Three and a half pounds of lean raw beef pounded and chopped very fine. Roll very fine six square soda crackers; butter the size of an egg warmed a little, four tablespoonfuls of sweet cream, three eggs broken over the meat, and salt and pepper; mix well and knead with your hands; make into two rolls the size of beef tongues, press closely; put into a pan and bake one hour and a half; baste with butter and water, and brown on both sides. When cold slice for tea.

Croquettes.

Take a cold fowl, or cold meat of any kind, with a little boiled ham, chop very fine, add half as much grated bread, season with salt and pepper, add a small lump of butter, and moisten with one tablespoonful of cream; or use mashed potatoes, season with salt and pepper, add one egg beaten light; mix well together, mould into rolls about three and a half inches long, and rather more than an inch in diameter. Roll these over and over on a floured board to get them smooth, and regular in shape; flatten the ends by setting each upright on a floured dish, dip in egg, and cracker crumbs, and fry the same as fritters in enough hot lard to cover them.

Beefsteak and Toast.

Chop your cold beefsteak fine as for hash, removing all the gristle; put this into your frying-pan, add boiling water, season to the taste with butter, salt, and pepper; dust over sufficient flour to thicken a little, add two hard-boiled eggs chopped fine; boil two hours, adding more water as it boils away. Toast some bread a nice brown, lay on your meat platter, and pour over. This is an excellent way of using up the odds and ends of steaks, roasts, chops, or any bits of cold meat.

Beefsteak Pie.

Take cold roast beef or beefsteak, cut into small pieces, add some boiled potatoes—equal quantities,—a little boiled ham cut fine improves it. Season with salt, pepper, and a tablespoonful of butter; dust over a little flour, add a cup of boiling water, add more as it boils away. Boil until nearly done, then mix with it two hard-boiled eggs chopped fine. Line your pie-dish with pastry, fill and cover; when baked, it is done.

Dried Liver.

Allow a beef's liver to remain in corned beef brine for ten days, hang it up to dry, in ten days it will be ready for use; slice thin, and fry in a little butter, add half a cupful of cream.

Beefsteak Pot-pie.

Cut the steak into small pieces an inch long, stew with the bone cracked, in just enough water to cover the meat until nearly done. Line a pudding-dish with puff paste; put in a layer of the beef, season with salt and pepper, lay bits of butter over, cut some pieces of the paste small, scatter them over the meat, then one of sliced boiled potatoes, with a little butter scattered upon them and a little salt and pepper, a few pieces of boiled ham sliced thin, three hard-boiled eggs, chopped fine, scattered over it, repeat until the dish is full, pour over the broth in which the meat was stewed. Cover with a crust, nick the center first, bake; when the crust is baked it is done.

Frizzled Beef.

Cut dried beef very thin, put into a pan with butter, stirring quickly, beat two or three eggs very light, pour it, stirring constantly, until set; dish immediately.

Dried Beef in Cream.

The usual way of preparing dry beef is to shave in thin slices or chips; for a change, shave your beef very fine, if salt, pour over it boiling water, let it stand for a few minutes, drain. Put on in a skillet in a little warmed butter and stir until a nice brown, then add half a cupful of cream; let come to a boil. If you have no cream use milk, and add a little butter and thicken with a very little flour; season with pepper and serve on toast or not, as you like.

Deviled Beef.

Take slices of cold roast beef, dip in egg and cracker crumbs, lay upon a gridiron well greased with butter or beef suet over hot coals; when brown on one side, turn and brown the under side, season with salt and pepper; serve hot with a small lump of butter on each one.

Broiled Beefsteak for Invalids.

Select a good sirloin steak, chop fine, form into small flat cakes,

lay upon a gridiron well greased with butter, over hot coals, when brown on one side turn and brown the under side; season with salt and pepper; serve hot on heated plates. Very nice when hot, but not good when cold.

Fried Tripe.

Select honeycomb tripe, roll in flour or dip in egg and cracker crumbs; fry in hot butter until a delicate brown on both sides; pour over the gravy and add a little lemon juice if liked.

Beefsteak Smothered with Onions.

Cut up six onions very fine and season with salt and pepper; melt a lump of butter in a frying-pan, and fry the onions a nice brown; then have the steak broiled, lay it in with the onions, and let it steam a couple of minutes; when done lay it on a hot platter, and spread the onions over the meat.

Sweet-breads.

Sweet-breads should be chosen as fresh as possible. They will keep only a short time. There are two kinds—heart sweet-breads and throat sweet-breads. The heart sweet-breads are the best; soak a few minutes in cold water, parboil for ten minutes in boiling water; this makes them swell up; remove all the tough parts carefully, then put into cold spring water to blanch a few minutes. Parboil means to half boil. They may be cut in slices, fried, boiled or broiled. They are in full season from May to August.

Sweet-breads Broiled.

Parboil and rub them well with butter, and broil on a clean gridiron. Turn frequently and occasionally roll over in a plate containing some hot melted butter. This will prevent them from getting too dry and hard.

Sweet-breads Boiled.

Take two large parboiled sweet-breads, put them into a stewpan with a cup of water, add more as it boils away, season with salt and pepper to the taste; let it stew half an hour over a slow

fire, then mix one small tablespoonful of flour with a lump of butter the size of a walnut; stir in with the sweet-breads, mix well, and let it boil a couple of minutes, then lift the sweet-breads into a dripping-pan, pour the broth around them and set in a quick oven. When nicely browned, serve.

Sweet-breads Fried.

Take parboiled sweet-breads, cut them in slices, season with pepper and salt; roll in well-beaten egg, then in cracker crumbs; fry in butter a nice brown, and serve. If you prefer you can serve on toast, allowing as many slices of bread as there are sweet-breads.

Sweet-breads Baked.

Take parboiled sweet-breads, cut into thin slices, trim, and season with salt and pepper; roll in well beaten egg, then in cracker crumbs. Put a tablespoonful of butter in a thick bottomed skillet; when melted, lay in the sweet-breads; set in the oven of the stove, cover close; when brown on the under side, turn and brown the other side. Serve with brown sauce flavored with lemon juice. Bake in a moderate oven.

Kidneys Broiled or Roasted.

Split the kidneys in two without separating the halves, peel off the thin outer skin, and take out the fibre which runs through it. Season them with salt and pepper, boil them, laying the flat sides first on the gridiron to retain the juices; or fry in a little butter the same way, or place them with the flat sides up in a thick-bottomed skillet, add a little butter, salt, and pepper; cover close; brown the under side, turn, and brown the other; immediately before serving put on each half kidney a small piece of butter; serve on a warm dish; bake in a moderate oven.

Stewed Kidneys.

Split the kidneys, and peel off the outer skin as before, slice them thin on a plate, season with salt and pepper, put on in enough boiling water to cover, and cook until tender, adding a little more

hot water if necessary; thicken with one small tablespoonful of flour well mixed with a lump of butter the size of a walnut. Stir well, and let boil until the gravy thickens, then serve.

Lamb Chops Broiled.

Cut the chops about half an inch thick, trim them neatly, removing most of the fat, place them on a hot gridiron, over a clear fire, and brown them nicely on both sides. Cut into the largest to see if it is done; If it is, season with salt and pepper, lay the chops on a heated dish; set over a pot of boiling water, butter and cover them up while you cook the rest; serve as soon as the last is cooked, as they lose their flavor standing; garnish the edges of the dish with parsley, and scatter a few over the chops, rub the gridiron with a little fat before broiling.

Lamb Stewed.

Take two pounds of lamb, put it into a stewpan and cover with cold water, when it comes to the boil remove the scum, add a little salt and pepper, and boil until the meat is tender. It usually takes from an hour and a half to two hours, add boiling water as it boils away; when done thicken the broth with a small tablespoonful of flour and a lump of butter the size of a walnut, well mixed. If fond of peas you can add a pint, twenty minutes before it is done, and half a cup of cream.

Lamb Cutlets Fried.

Cut the mutton in slices half an inch thick, trim them neatly, removing all the fat, whip two eggs, pour them into a deep, flat dish, in another dish spread evenly a cupful of rolled or pounded cracker-dust, season the cracker-dust with salt and pepper and roll the cutlets, one by one, first in the egg then in the cracker-dust; fry in butter, set the skillet on the range, when the butter begins to hiss put in as many cutlets as can lie in it without crowding; cook gently until thoroughly done.

A Leg of Mutton Roasted.

Cut off the knuckle, remove the thick skin and trim off a piece of

thick flank, rub over with a little salt, dust with flour and pepper, lay in the dripping-pan, lay bits of butter over. Pour two cupfuls of boiling water in the pan, baste the joint for a short time with it, then use gravy from the meat itself, basting every ten minutes; add more water from the kettle as it boils away. A leg of mutton, if too large, can be divided and the knuckle boiled. To keep part uncooked, wipe very dry, dust with flour and pepper, keep in a cool place covered with a wire cover, or put in earthen crocks and tie netting over the tops.

Veal Cutlets.

Cut the veal in slices half an inch thick, trim the edges neatly, whip two eggs, pour them into a deep flat dish. In another dish spread evenly a cupful of rolled or pounded crackers, season the crackers, dust with salt and pepper, fry in butter. Set the skillet on the range, when the butter begins to hiss put in as many cutlets as can lie in it without crowding; let them cook rapidly the first three or four minutes, then turn carefully and cook the under side the same, then move the pan where they will cook slowly and regularly, turning the second time. In thirty minutes it will be cooked. The fast cooking at first sears the meat and keeps in the juices. Lift the cutlets from the pan, draining all the grease from each, and keep hot in a covered dish; set over a pot of boiling water until all are done.

Veal Fried.

Cut the veal chops half an inch in thickness, trim them neatly, melt a little butter in a frying pan, put the chops in it, season with salt and pepper and fry them until they are thoroughly done and nicely browned. Put half a tablespoonful of flour in the pan, stir it until a nice brown, being careful not to scorch the flour, then add a little hot water from the kettle slowly, until you have sufficient for the gravy; stir until it thickens, then serve.

Savory Meat.

Four pounds of veal chopped, three eggs, salt and pepper, six

large soda crackers grated, parsley and spice to the taste; make into a loaf, and bake one hour.

Veal Loaf.

Three pounds of veal, two tablespoonfuls of cracker crumbs, two tablespoonfuls of sweet cream, one egg, pepper and salt to the taste, season with parsley, chop the veal fine, take out the strings, mix and make into a loaf, put a piece of butter the size of a walnut on top; bake in a pan.

Veal Scallop.

Chop fine some cold veal, and put a layer in the bottom of a pudding-dish, and season with pepper and salt, scatter over bits of butter, next put a layer of broken crackers (not powdered), strew some bits of butter over, boil three eggs hard, chop fine, scatter over the crackers, alternating until the dish is full, finish with crackers, and pour over a pint of boiling hot broth in which the veal was cooked, bake half an hour; it should be a nice brown when done.

Marbled Veal.

Boil a beef tongue the day before it is to be used, and a like quantity of lean veal, chop them very fine, keeping them in separate vessels until you are ready to pack, season the tongue with pepper, a teaspoonful of mustard, a little nutmeg and cloves, a pinch of each; powdered sweet herbs, if liked; season the veal in like manner with the addition of salt, pack in alternate spoonfuls as irregularly as possible, in cups, bowls, or jars, which have been well buttered; press very hard as you go on, smooth the top, and cover with melted butter. When this cools, cover close and keep in a cool, dry place, turn out whole or cut in slices for tea, garnish with parsley or the blanched tops of celery, and lay thin slices of lemon on the top.

Veal Olives with Oysters.

Take veal chops, trim and spread each neatly with farce meat made of bread crumbs, seasoned with pepper and salt, a little but-

ter, and moistened with a teaspoonful of cream; add a little chopped ham pork seasoned with salt and pepper; over this spread some chopped oysters, allowing four to a good-sized slice of veal. Roll them up carefully and closely and pin each with two small wooden skewers. Lay them in a dripping pan on muffin rings, scatter over them bits of butter, a little salt and pepper, and dust well with flour; put two cups of boiling water in the pan, shut the oven door and do not open it again for five minutes; then open and with an iron spoon dip up the salted water and pour it over the top of the meat, wetting every part; repeat this twice; do this every fifteen minutes until done. Taste the water; if not salt enough add a little more salt. Should they brown more rapidly on one side than the other, turn the pan; should the water boil away, add a little more. When they are done they should be a nice brown. Remove to a warm dish and cover while you add a little oyster liquor to the gravy left in the dripping pan. Let this simmer three or four minutes; thicken with a small tablespoonful of flour and butter, well mixed together and stir in the broth; when it thickens, serve.

Veal Chops Breaded.

Take five or six nicely trimmed chops, season them with salt and pepper and put them into melted butter. When sufficiently soaked dip them into beaten eggs; take them out and roll each separately into bread crumbs. Make the chops as round as you can with your hand and lay them in a dish. When all are breaded, broil slowly over a moderate fire to prevent the bread from being too highly colored. Serve with clear gravy.

Veal Stewed.

Cut the veal up in small pieces, stew in a quart of water, allowing enough water on to make gravy if it boils away. Season with a little salt, boil about two hours, then beat up the yolk of one egg in a little water and a tablespoonful of flour; stir in, when it thickens serve. Cooked in this way it is very much like chicken.

Veal Pot-Pie.

Cut the veal in small pieces, put on at ten o'clock, season with a little salt, stew until nearly done. Make a crust of three cups of flour, mix in the flour one teaspoonful and a half of baking powder, a half a teaspoonful of salt, then rub lightly into the flour one-quarter of a cup of butter and lard mixed; beat an egg a little and mix through the flour, add cold water a little at a time until you have enough to make a soft dough. Roll very thin; cut in small squares. Lay a dish in the bottom of a deep pot to prevent burning; first a layer of potatoes, season with a little salt and pepper, scatter a few bits of butter over, then a layer of the dough, a layer of the meat, season again with a little salt and pepper, repeating until all is in the pot. Pour the veal broth it was boiled in over it boiling hot; if not enough to cover, add a little boiling water from the kettle. Cover the pot close and set it on top of the stove instead of in the hole. Do not lift the lid until you think it is done. When the potatoes are cooked it will be done. It is safer to try a piece of the dough. Half an hour is the usual time for boiling potatoes. Keep the pot boiling until it is done. This will be enough for six persons.

Veal Cutlets—A la Milanaise.

Trim some veal cutlets into a uniform shape, and dip them in liquified butter, that is, butter melted on the range; then pass them through a mixture of equal parts of bread crumbs and grated Parmesan cheese, properly peppered and salted. When set, dip them in a beaten up egg and pass them through the mixture again. When all are breaded, broil slowly over a moderate fire to prevent the bread from being too highly browned.

Roast Veal.

Take a nice kidney piece of five or six pounds, stuff as you would fowl, season and roast the same as beef. It will require two hours.

Pork Chops Broiled.

Cut the chops half an inch thick, have a clear fire, heat the grid-iron, grease the bars with lard or butter, otherwise the meat will retain the impression of them; lay the chops on, broil slowly, giving it time to cook through without drying or burning; when ready to turn over, dip the cooked side in melted butter seasoned with salt and pepper; the butter should be prepared on a platter and kept hot without boiling. It must be well done; there should be no sign of blood in the meat when cut; it requires slow broiling; it will take at least twenty minutes to broil a pork-steak.

Pork Chops Fried.

Cut pork chops a half an inch in thickness, trim them neatly, melt a little butter in a frying pan, put the chops in, season with salt and pepper, and fry them until they are thoroughly done. A little sugar sprinkled over with the salt and pepper is very much liked by some excellent cooks. Pour a little water in the pan, stir well and pour around the meat, serve.

Roast Loin of Pork.

Score the skin of a fresh loin of pork at equal distances, about a quarter of an inch apart, season with salt and pepper, dust over with flour, and a slight sprinkle of sugar, if liked; pour around it two cups of water, baste liberally with the drippings every fifteen or twenty minutes; if it browns too much on one side, turn the pan; when done, dust a little flour in the gravy to thicken, and lift the meat on a hot dish, set where it will keep warm, and set the pan on top of the stove to boil until it thickens a little, stirring it to prevent burning; serve with cranberry or apple sauce.

Roast Pig.

Clean it again after coming from market, singe off the hairs, wash clean, cut the eyes out with a penknife, clean the ears, take out the tongue; make a filling the same as for a fowl, rub over the pig in every part a little salt, sprinkle over a little pepper, stuff

the pig in its original size and shape, sew up, place in kneeling posture in the dripping pan, tying the legs in proper position, pour around it two cupfuls of water, dust with flour, lay over a few bits of butter, baste in the water in the pan three times as the pig warms, afterwards with the gravy from dripping-pan; when it begins to smoke all over, rub every ten minutes with a rag dipped in melted butter, this will keep the skin from cracking. Boil the liver in a little salt-water, just before sewing take out the liver, chop or mash it up, work some flour into a small piece of butter, stir all in gravy, put over the fire again and let all come to a boil; take it off and pour into a gravy-boat. Boil the feet separately and make into jelly or souse, watch carefully to prevent burning; if danger of this, put a clean white paper between it and the fire. Roast in a moderate oven two and a half hours, according to its size; when done place the pig upon a large hot dish, surround with parsley and blanched celery tops, place a green wreath around its neck and a sprig of celery in its mouth. In carving, cut off the head, first split down the back, take off hams and shoulders, and separate the ribs.

To Roast a Leg of Pork.

Choose a small leg of fine young pork, score the skin at equal distances, but not deeper than the outer rind; season with salt and pepper and dust over with flour; pour around it two cupfuls of boiling water, set in the oven; baste liberally with drippings every fifteen or twenty minutes, if in danger of burning, place a clean white paper over it; when done, place on a hot plate, set over a pot of hot water; skim the fat off the gravy, dust in a little flour to thicken. Serve in a gravy-boat.

Roast Chine of Pork.

Boil half an hour in hot salt water, take out and lay upon a dish to cool somewhat. Rub the warm chine all over with a little pepper, then with beaten egg; strew with bread crumbs and set in a good oven until tender. Should it brown too fast, cover it.

Boiled Pig's Feet.

Take the fore feet, cut off the hocks, clean and scrape them well; wrap each pig's foot in a cotton bandage wound two or three times around it and well corded with twine; then boil them four hours; let them remain in the bandages until needed to fry; broil or pickle. The skin will hold it together while being cooked, and when you eat them you will find they are tender and delicate as possible. When old and young feet are boiled two and one-half hours, as usual, the old ones are tough and worthless. If they were boiled three and one-half hours the young feet would burst and the gelatine swim away. The secret of success is in having them bandaged.

Fried Spare Rib.

Lay your ribs in a thick bottomed skillet, season with pepper and salt, a slight sprinkle of sugar; pour around them one cup of boiling water; cover close; when the water has boiled away add a little butter and fry a nice brown. This is an excellent way to cook them; it removes the strong taste they usually have and makes them very tender.

Broiled Ham.

Cut the slices a quarter of an inch thick, saw the bone, take off the rind and broil quickly. Butter it and serve.

Boiled Ham.

Scrape and wash carefully in lukewarm water. Put it in a boiler to cook with enough boiling water to cover it, hock end up, let it boil slowly for two hours and a half, if its weight is not more than eight or ten pounds. Take it off the fire and let the ham remain in the water it is boiled in until cold; the outside then will not turn black and dry up as it does when taken from the water to cool, consequently, there is less waste in preparing them for the table. But always remember to remove the lid of the kettle so that the steam may escape. When cold skin it, trim off all irregularities, dry it, lay it in your dripping-pan, fat side uppermost;

grate bread crumbs, mix with them one teaspoonful of powdered sugar, sprinkle over it; put in the oven for half an hour and bake until a nice brown. When cool, fasten a frill of white paper around the bone and garnish with parsley.

New Way of Cooking Sausages.

Put them into a baking pan, turning them when necessary, just as if you were frying them. Brown them well; they are less greasy than if fried, and are more delicate. If possible, apples in some form should always accompany sausages or pork of any kind to the table.

Ham Sandwiches.

Take the yolks of two hard-boiled eggs, three tablespoonfuls of prepared mustard, and stir with half a pound of butter, to a cream; spread over your rolls with this, and put on it finely chopped ham, free from fat.

Appetizing Sandwiches.

Take equal quantities of the breast of a cold boiled chicken and of cold boiled tongue; chop them very fine, so that you cannot distinguish the separate particles, and a good large half teaspoonful of celery salt, a pinch of cayenne pepper, and four tablespoonfuls of mayonaise dressing. This quantity of condiments will be enough to season the breast of one large chicken, and an equal quantity of tongue. When this is perfectly cold, spread some rolls with butter and then with this mixture. Do not prepare them until you are about ready to serve them. If you wish to take sandwiches for a lunch when travelling, be careful not to make the dressing quite so moist as you would if they are to be eaten at home. The better way, if you do not object to the trouble, is to put the salad filling in a small glass jar and spread the sandwiches as you need them.

Mayonaise Dressing.

Yolks of two raw eggs, half a pint of olive oil or melted butter, juice of two lemons, or a small cup of vinegar, two saltspoonfuls

of salt, one saltspoonful of mustard, cayenne pepper to the taste. Beat the eggs to a cream, add the seasoning, then the vinegar and oil, alternately; beat until thick as boiled custard.

Sardine Sandwiches.

Pick sardines fine, take an equal quantity of cold boiled ham chopped very fine, mix all with mayonaise dressing, and spread your rolls with butter, then with this.

Plain Sandwiches.

Slice cold boiled ham thin, spread your rolls with butter, and lay the ham on.

To Cure Hams and Beef.

To one hundred-weight of beef take four pounds of salt, one pound of sugar, one ounce of saltpetre; mix all together and rub it on the meat; lay it on a board or shelf in a cool place to drain, but do not let it freeze; leave it there for two weeks and then hang it up to smoke dry. It is not put in pickle, and you can smoke it as much as you wish to. Some like it well smoked, others not so much. It dries as it smokes, and you can use your own judgment about how long to let it hang in the smoke-house. Green sugar-tree wood is very nice to smoke them with, or white oak.

To Cure Hams and Shoulders

Salt the hams and shoulders lightly; in five or six days pour off the bloody pickle and make the following pickle and pour over it: To every three gallons of water take four pints of salt, one ounce of saltpetre, one and one-half pounds of brown sugar; dissolve by boiling; when cold, pour over the meat until covered; let it remain in pickle from three to six weeks, according to size of ham. When you first salt down, sprinkle over the hams and shoulders black cayenne pepper plentifully, which will prevent the flies from disturbing it when hung in smoke. Smoke with green wood eight weeks, or until the rind is a light chestnut color.

To Cure Beef.

Three gallons of water, three pints of salt, one ounce of saltpetre, one pound of sugar. First salt the beef lightly; after four or five days pour off the pickle; then after boiling the above ingredients and letting them stand until cold, pour on the beef until it is completely covered. After being in pickle three weeks draw and hang it in smoke as long as you wish, according to taste.

To Cure Meat.

To one hundreds pounds of meat take five and a half gallons of soft water, five pounds of salt, one pound of brown sugar, one-fourth ounce of saltpetre. Salt the meat in the usual way, let stand, dry five or six weeks before using this pickle.

To Cure Sausage.

To half a gallon of water add one cup of sugar, one cup of salt, one teaspoonful of pepper, half a teaspoonful of saltpetre.

To Make Sausage.

Chop your meat fine, season with pepper and salt to taste, mix it well through the meat, salt lightly; at first fry a little of the meat, if not seasoned high enough add a little more, fry and taste it again; when it suits your taste it is ready for the skins or to be made into cakes. I like one-fourth beef, chopped fine and mixed with the pork, add a little thyme, sweet marjoram, powdered, or any herbs that you prefer, and a little coriander seed is very nice. I like very little fat in sausage.

How to Keep Hams Through the Summer.

When taken from the smoke-house do not allow a fly to come near them, sew them immediately in a coarse cloth, wrap in two thicknesses of brown paper, and pack them in slaked hickory ashes, sprinkle ashes in the bottom three inches thick, lay in the hams, sprinkle over again three inches, lay in another ham, repeating until the barrel is filled.



PICKLES OR RELISHES.

Good cider vinegar is the best for pickles, but not of the sharpest kind. Boil in a porcelain kettle on the top of the stove; avoid metal vessels of every kind, and do whatever lifting there may be with a wooden spoon. Put the pickles when made into small stone or glass jars. Small jars as the quality of the pickle deteriorates after the jar has been once opened, and use glass jars, if possible, as the vinegar acts dangerously on the glazed surface of the earthenware. Be exceedingly careful to keep the pickles always entirely covered with vinegar. Store in a dry place, damp being especially injurious to all kinds of pickles.

Cauliflower Pickles—No. 1.

Soak the cauliflower in weak salt water over night, boil tender enough to run a straw through, take one pint of vinegar, two tablespoonfuls of ground mustard, put in with the vinegar, one tablespoonful of celery seed, two peppers, one teaspoonful of olive oil, half a cup of sugar. Let this come to a boil and pour over the cauliflower before putting into the jar. This will make enough to fill two quart jars.

Cauliflower Pickles—No. 2.

One peck of cauliflowers broken into small branches; let it lie in salt water twenty-four hours, then boil it in weak vinegar and water until it begins to soften, take one-half pound of brown sugar, one ounce of ground pepper, one ounce of tumeric, one ounce of celery seed, one ounce of white mustard seed, one-half an ounce of cloves. Drain the cauliflower, and boil up with spices in a gallon of vinegar. Put in small glass jars. Seal.

Tomato Catsup—No. 1.

Half a bushel of ripe tomatoes; pour boiling water on the tomatoes, and then peel them, and boil until soft enough to press through a sieve; return to the kettle and boil two hours; then add one pint of vinegar, half a teacupful of salt, a small cup of sugar, one tablespoonful of allspice, two tablespoonfuls of cinnamon, a scant quarter of a teaspoonful of cayenne pepper. Boil until it commences to thicken; bottle and seal.

Tomato Catsup—No. 2.

One peck of tomatoes boiled, and strained through a wire sieve; add one tablespoonful of ground cloves, one tablespoonful of allspice, one ounce of celery seed, one ounce of mustard seed, three sharp mangoes, two tablespoonfuls of salt, one of cayenne pepper. After all is boiled, pour in one pint of vinegar.

Tomato Catsup—No. 3.

One peck of ripe tomatoes, two cups of chopped onions, one cup of grated horse-radish, one cup of mustard, one cup of sugar, one half cup of salt, three pints of vinegar, one ounce of celery seed, three tablespoonfuls of black pepper, one tablespoonful of red pepper, or one dozen pepper pods chopped fine, two teaspoonfuls of cloves, two teaspoonfuls of mace, two teaspoonfuls of ground cinnamon.

German Sauce.

One gallon of cabbage, one gallon of tomatoes, six green peppers, two quarts of celery, two onions, half a gill of white mustard seed, one gill of whole cloves, four tablespoonfuls of salt, four tablespoonfuls ground allspice, two boxes of durham mustard, one pound of white sugar, three quarts of vinegar; mix well and boil together fifteen minutes.

Pickeled Beans.

Boil tender beans in water slightly salted until tender; drain in a colander, lay in jars and pour boiling vinegar, spiced, over them; seal.

Mixed Pickles.

Two heads of cauliflower, one quart of string beans, one and a half quarts of small cucumbers, a few small tomatoes, a few green grapes, two green peppers cut up, one-fourth of a pound of yellow mustard, ground, three cents worth of tumeric, one gallon of vinegar; mix mustard and tumeric with cold vinegar until smooth, stirring all the time; boil the rest of the vinegar and pour over the pickles, put a weight on them, let stand a day or two, heat vinegar again, pour on boiling; boil third time and add the mustard and tumeric, boil until thick; put pickles in glass jars, then pour over the vinegar. If you don't have enough to cover, make more. Boil the cauliflower two minutes, beans until tender. Cut them middling small.

Mustard Pickle.

One teaspoonful of mustard seed, half a cup of ground mustard, one small cup of whole cloves, a very little mace, one tablespoonful of black pepper, one teaspoonful of cayenne pepper, two teaspoonfuls of salt, three quarts of vinegar, four small onions chopped fine; boil all together.

Chopped Pickles.

One dozen green cucumbers, one dozen tomatoes, one cup of horse-radish, chop all fine, scald with mustard pickle; bottle; seal.

Tomato Sauce.

Nine large tomatoes, two onions, one pepper chopped fine, two tablespoonfuls of salt, two tablespoonfuls of sugar, one tablespoonful of cinnamon, one tablespoonful of cloves, one tablespoonful of allspice, two cups of vinegar, one spoonful of mustard. Boil one hour.

Chow Chow—No. 1.

Quarter of a peck of green tomatoes, three large heads of cabbage, fifteen large onions, twenty-five cucumbers, one pint of grated horse-radish, half a pound of white mustard seed, one ounce

of celery seed, one quart of very small onions, half a teacupful of ground pepper, tumeric and cinnamon, each. Cut the onions, cucumbers, tomatoes and cabbage into small pieces, pack them down in salt one night, and in the morning drain off the brine; put them to soak for a day or two in vinegar and water; drain again and mix the spices in. Boil one and a half gallons of vinegar with two and a half pounds of sugar; pour over hot; do this three successive mornings; on the third, mix one box of mustard with half a pint of salad oil; add to it when it is ready for the jar. In a few weeks it will be ready for use.

Chow Chow—No. 2.

One quart of celery, cut fine, one peck of hard green tomatoes, six onions, six red peppers, chop all fine and salt with one cupful of salt, and let stand three hours, put in jelly-bag and drain, one quart of vinegar, let boil, put in a cupful of sugar; spice to taste, boil all fifteen minutes. Put in glass jars.

Borden Sauce.

Cabbage cut closely, two gallons; green tomatoes, one gallon; onions sliced, one dozen; ground tumeric, one ounce; black pepper, one ounce; ginger, one ounce; celery seed, one ounce; whole cloves, one ounce; white mustard seed, one ounce; three-fourth gill of salt; light brown sugar, three-fourths of a pound; vinegar, one gallon; mix all together and boil fifteen minutes.

Ragan Pickles.

Two gallons of chopped cabbage, one of tomatoes, one dozen onions, one ounce of celery seed, one ounce of tumeric, one ounce of ginger, one ounce of cloves, pepper to the taste, one-half cup of salt, one pound of sugar, one gallon of vinegar; boil well together twenty minutes.

Chow Chowder.

Two gallons of cut cabbage, one of green tomatoes, one dozen onions, one ounce of cloves, one ounce of whole black pepper,

one-fourth of a pound of white mustard seed, one-fourth of a gill of salt, one and a half pounds of brown sugar, one gallon of vinegar; boil all together until tender.

Higdon.

Half a bushel of green tomatoes, twelve large onions, eight peppers, one cup of salt; chop and salt; let stand three hours; two tablespoonfuls of celery seed, two of cinnamon, two of cloves, two of mustard seed; then mix together and place in a stone crock; take one good quart of cider vinegar and two cups of brown sugar, and boil together, and pour over.

Gherkins.

Lay in boiling salt-water over night, then wipe dry, and to every layer of pickles put a layer of horse-radish, whole mustard and whole peppers, one teacupful of sugar to a quart of vinegar, pour over boiling hot.

Mushroom Catsup.

Break the mushrooms in small pieces, lay a layer of them in a jar, and sprinkle salt over them, repeat until you have salted all the mushrooms; let them lay three days, then boil them, strain them, squeezing them well, boil the liquor, add juice of one lemon, spices to suit your taste; when cold and clear add a little horse-radish, bottle and seal.

Cold Tomato Catsup—No. 1.

One peck of ripe tomatoes, seeds taken out, chopped fine, let drain; four bunches of celery, four roots of horse-radish, six green peppers with the seeds taken out, chop all fine, one cupful of chopped onions, half a cupful of white mustard, half a cupful of salt, two tablespoonfuls of black pepper, two tablespoonfuls of cinnamon, two tablespoonfuls of allspice, one cupful of sugar in two quarts of vinegar, boil down; let cool before pouring over.

Cold Tomato Catsup—No. 2.

One peck of ripe tomatoes, peeled and sliced, two roots of

horse-radish, grated, a small cupful of salt, one cupful of mustard seed, black and white mixed, two tablespoonfuls of black pepper, two red peppers with seeds, two or three tablespoonfuls of celery seed, one cupful of chopped onions, one teaspoonful of ground cloves, one teaspoonful of mace, one teaspoonful of cinnamon, one cupful of brown sugar, one cupful of masturtions, three pints of cider vinegar; let the tomatoes drain good. It can be made without the masturtions.

Pickled Tomatoes.

Take red and yellow pear-shaped tomatoes, puncture with a needle, soak in salt-water twenty-four hours, pour off, wipe dry, lay in glass jars alternately with spices and cinnamon broken in small pieces, ginger root, horse-radish root, and two red peppers cut in small pieces. To a quart-jar, allow a teacupful of white sugar to a quart of vinegar, boil and pour over cool, screw down the covers tight, set in a cool, dark place.

Tomato Soy.

One peck of tomatoes, peeled and chopped, one cupful of sugar, one cupful of salt, half a cupful of whole black peppers, two tablespoonfuls of cloves, two tablespoonfuls of allspice, two red peppers cut fine, four large onions cut fine; boil all one hour, stir all the while, just before taking off add one quart of good cider-vinegar.

Grape Catsup.

One quart of grape juice, one pint of vinegar, one pound of sugar, one tablespoonful of ground cloves, one of ground allspice, one teaspoonful of salt, two red peppers cut fine.

Mangoes.

Chop two large cabbages fine, sprinkle a little salt over it, put in a large bowl and let stand over night, cover with a plate, and set a weight on it. Cut pieces out of the stem ends of large red or green peppers, the size of a silver half-dollar, and with a round-pointed knife scrape out the pulp and juice, being careful not to

break the peppers; put the cap into the cavity, and lay them in a jar; when you have enough put a plate on to keep them down; then cover with salt water, and let stand over night; in the morning put the cabbage in a bag made of thin but strong muslin, let it drain a short time, then put a weight on until the water is all pressed out, then add to the cabbage half a cup of grated horse-radish root, one tablespoonful of white mustard seed, three tablespoonfuls of celery seed, two small red peppers cut fine; mix well, and fill the peppers as full and as solid as possible without breaking, put the caps on; be careful to put each cap on the pepper it was cut from. Tie cord around to hold it in place, and pack in a jar. Take as much vinegar as you think it will require to cover them, and for each quart add half a pound of sugar, one gill of whole allspice, half a gill of whole cloves. Let it come to the boil, and pour over the peppers. Cover the top with sliced horse-radish root; cover, and put away.

Tomato Pickles.

Take one peck of green tomatoes, skin one dozen onions, sprinkle them with salt, and let them stand over night. When drained, use the following spices: one and a half ounces of black pepper, one ounce of whole cloves, one ounce of yellow mustard seed, one ounce of allspice. Put them into the kettle, layer about, with the spices; cover them with vinegar, and boil fifteen minutes.

Prime Pickle.

Cabbage cut fine, two gallons; green tomatoes, one gallon; onions sliced, one dozen; tumeric, one ounce; celery seed, one ounce; whole allspice, one ounce; whole black pepper, one ounce; ginger, one ounce; whole cloves, half an ounce; mustard seed, half pound; brown sugar, one and a half pounds; salt, one gill; vinegar, one gallon. Mix, and boil two hours.

Walnut Pickles.

Take white walnuts before the shells begin to harden, allow half a cup of salt to a quart of water, make a strong brine, and pour

over the walnuts, let them stand four days, then put in the sun until they turn black; drain. Take quarter of a pound of mustard seed, one ounce of pepper, one ounce of cloves, one ounce of whole allspice, one cup of horse-radish broken into small pieces. Boil in two quarts of vinegar; cover close, let them remain three or four weeks. Pour off the vinegar and use for catsup; bottle it and cover the walnuts again with cold vinegar. Put in glass jars; cover tight.

Currant Catsup.

Five pounds of currants—mash the fruit—three pounds of sugar, one pint of cider-vinegar, one tablespoonful of cloves, one tablespoonful of allspice, one teaspoonful of ground pepper, one tablespoonful of salt; boil two hours, stirring constantly. Seal, while hot, in glass jars.

Indian Hill Citron Pickle.

Slice the melon, lay it in vinegar and water over night; pour off. To two pounds of fruit add one of sugar and one pint of vinegar; add mace, stick cinnamon, green ginger and lemon peel to suit the taste. Boil the syrup and spices well, then add the fruit and cook until soft. Put in small glass jars and seal.

Pickled Plums.

Five pounds of fruit, two and one-half pounds of sugar, not quite a pint of vinegar; prick the plums with a needle to the stone, boil the vinegar and sugar to a syrup as thick as molasses, add cinnamon and cloves to the taste, then remove from the fire until lukewarm, add the plums, and boil slowly until done. Put in small glass jars and seal.

Pickled Grapes.

Take ripe grapes, removing the imperfect and broken ones. Line an earthen jar with grape leaves, then fill with grapes. To two quarts of vinegar allow one pint of white sugar, half an ounce of ground cinnamon and a quarter of an ounce of cloves; tie in thin bags. Let the vinegar and spices boil for five minutes, then add the sugar; let it come to a boil and when cold pour over the

grapes. If poured on while hot it shrivels them and spoils the appearance of the pickles. Pickle cherries the same.

Pickled Peaches.

Two pounds of fruit, one pound of sugar, one teacupful of vinegar; rub the peaches and prick them with a silver fork; boil the sugar and vinegar five minutes; when lukewarm add the peaches; (they will shrivel and the skin will break if put in boiling hot); cook slowly until soft enough to run the splint of a broom in, then lay a layer of peaches in the jar, a layer of cinnamon, alternating until the jar is filled. Pour over the syrup boiling hot; if not enough to cover, make a little more. Seal tight.

Spiced Peaches.

Eight pounds of unpared peaches, four pounds of sugar; make a syrup of the sugar; put in a few peaches at a time. Cook them until the fork will enter them easily, then take them out and put in more fruit; when all are cooked put them into a jar. Boil down the syrup quite thick, add a pint of good vinegar, and pour over your fruit. Stick two or three cloves in each peach.

Spiced Damsons or Plums.

Five and a half pounds of plums, three and a half pounds of sugar, one cup of vinegar. Prick the plums with a needle; boil the sugar to a syrup; when lukewarm add the plums and spices—one teaspoonful of each, whole cloves, cinnamon and allspice. Boil slowly until tender, then put in glass jars. Seal tight.





VEGETABLES.

Select fresh vegetables, removing bruises, rots, eyes and cores, so that they will present a nice appearance on the table. Let them lie in water until you are ready to put them on. Carefully examine cabbages and lettuces. Insects of various kinds lie concealed among the leaves. Pick off all the outside leaves, wash and rinse through several waters and let lay in salt water a short time to bring out insects you have not been able to detect.

Spanish Dish—Colache.

Take four young squashes, peel and cut in small pieces, one dozen ears of corn cut off the cob; boil the squashes until almost done, then add the corn, a little parsley, butter the size of an egg, pepper and salt to taste, and boil ten minutes more.

Spanish Dish—Baked Squash.

Take young round squashes, wash and take seeds out, in this space put a small piece of butter, pepper and salt. Put them in a pan inside the stove and bake until tender. Serve hot; to be eaten with a spoon.

Spanish Dish—Carrots and Peas.

Take young carrots, peel and cut in very small squares; one pint will be sufficient; shell enough peas to fill a pint measure; boil the carrots and peas together and when done add a piece of butter the size of an egg; pepper and salt to taste.

Baked Tomatoes.

Fill a deep pan with ripe tomatoes, cut out a hole in the center

of each, season bread crumbs with butter, pepper and salt, moisten with a tablespoonful of cream, then fill the cavities. Put half a cupful of water in the pan to prevent burning. Bake a nice brown and send to the table hot.

Scalloped Tomatoes.

Peel and slice tomatoes, sprinkle a little sugar over each layer of the tomatoes, put in a dish and cover with a layer of bread crumbs, some small pieces of butter, pepper and salt, alternate layers of bread crumbs and tomatoes until the dish is full; have crumbs on top. Bake one hour.

Broiled Tomatoes—No. 1.

Grease the gridiron with a little butter, set it over live coals. Take smooth flat tomatoes, wash clean and wipe dry, and set them on the gridiron with the stem side down. When this is brown turn and let cook until quite hot through. Place them on a hot dish. To be dressed, when eaten, with butter, pepper and salt.

Broiled Tomatoes—No. 2.

Take nice round tomatoes, cut them in two, put them in a pan with half a cup of water, salt, pepper, and sugar them and lay a small lump of butter on each tomato; cover them, when almost done sprinkle over them some cracker dust; take the lid off and let brown.

Roasted Tomatoes.

Select firm, smooth, round tomatoes, cut a thin slice off the top of each tomato, set them in the pan with cut end up, sprinkle over each tomato a little salt, pepper and sugar; lay a lump of butter on each tomato and dust over with flour, add half a cup of water and set in the oven of the stove. If the water cooks away add a little more. When tender and a nice brown, serve.

Stewed Tomatoes.

Pour hot water over them and remove the skins; cut in small

pieces, stew half an hour, add butter, pepper and salt, and when done a few bread crumbs; sugar to taste.

Fried Tomatoes.

Slice tomatoes quite thick, pepper and salt them, roll in flour and fry in equal parts of butter and lard. Mix a little flour and butter; stir into the pan with a small cup of milk.

Sliced Tomatoes.

Slice tomatoes after dinner for tea, sprinkle over them a little salt, pepper and sugar; let stand; just before serving add a little vinegar, not too strong.

French Mayonaise Tomatoes.

Peel and slice with a sharp knife. Place them upon ice to become thoroughly chilled. Just before they are served pour over them the following dressing: Yolks of three eggs, two salt spoonfuls of salt, four mustard spoonfuls of made mustard, a tablespoonful of sugar, add a cup of cream, half a cup of vinegar; boil for five minutes, stirring constantly. When cold it will thicken.

Mayonaise Tomatoes.

Select firm, ripe, round tomatoes of equal size. Peel them with a thin, sharp knife (do not scald them to peel). Cut each tomato into thick slices, but do not separate the slices, so that the appearance of the whole tomato may be preserved. Place them upon ice to become thoroughly chilled. Just before the salad is to be served arrange them upon a bed of crisp lettuce and put a spoonful of thick mayonaise sauce upon each.

Peas.

Peas are best when fresh and not shelled until ready to be boiled. Cook in as little water as you can without burning them. Sprinkle a little sugar over them and a little salt. When done let boil dry, and dress with a little butter, a half cup of cream or a cup of milk. Dust a little flour over and boil one minute and serve.

Soda will restore the green color. Half a teaspoonful will answer for a peck.

Turnips.

Peel, cut in thin slices, and boil until tender; if not dry, drain; mash, and dress with butter, pepper, salt and cream or milk. White turnips will boil in half an hour; yellow ones, two hours.

Beets.

Boil in the skin; when done, drain, slice in a pan, sprinkle a little sugar over, salt and pepper, a good sized lump of butter, two or three teaspoonfuls of vinegar, a little more if weak. Dust a little flour over, cover with boiling water, let boil fifteen minutes and serve.

Parsnips.

Wash, peel and split; boil until tender in a little salt water. Drain and brown in a little lard and butter.

Onions.

Boil in a little milk and water, add a little salt. When done pour off and dress with a little cream or milk, salt, pepper and butter; dust over a little flour to thicken; boil a few minutes and serve. Old onions require two hours, and must have the water changed three times before dressing.

Mushrooms.—To distinguish from poisonous Fungi.

Sprinkle a little salt on the spongy part or gills of the mushroom to be tried; if they turn yellow they are poisonous, if black they are good; allow the salt to act before you decide to use them. False mushrooms have a watery cap or else fragments of membrane adhering to the upper surface; they are also heavy and emerge from a vulva or bag; they grow in tufts or clusters in woods on the stumps of trees. False mushrooms have an astringent, disagreeable taste, and when cut they turn blue; they are moist on the surface and generally of a rose or orange color. The gills of the true mushroom are of a pinky red, changing to a liver color; the flesh is white, the stem is white, solid and cylindrical.

Boiled Mushrooms.

Cut off the stems, scald them and peel the skins off the mushrooms; butter the gridiron and lay them on, the hollow side up; season each with a little butter, pepper and salt; cook over hot coals a few minutes without turning; serve hot with a little more butter.

Fried Mushrooms.

Cut off the stems, scald them and peel off the skins, put them in a hot skillet with a little butter, season with pepper and salt, and continue stirring until they are a nice brown.

Boiled Hubbard Squash.

Pare and cut into long slices, put into the pot with the points down; boil tender, and drain; mash and dress with butter, salt and a little cream.

Baked Squash.

Pare and cut into squares, lay on a greased plate, sprinkle over a little sugar; salt and lay on each piece a little lump of butter. Bake until tender and a nice brown.

Summer Squashes.

Pare, quarter, boil tender, drain perfectly dry; dress with salt, pepper, and drawn butter poured over them, and set in the oven to brown; or, if you wish, you can add cream and mash them.

Succotash.

Put lima beans on to boil soon after breakfast. Have twice as much corn as beans. Cut the corn off the cob and put it with the beans half an hour before you are ready to serve them. Dress with a little butter, pepper and salt, and half a cup of cream or milk.

String Beans.

Get them young and crispy, break off both ends, and string them. Cut in small pieces, boil in salt water until tender, drain, and sea-

son with pepper and salt; dress with a little butter and cream; milk will answer.

Sweet Corn—No. 1.

Cut the corn from the cob, scrape it, add a cup of water and put on to boil; put in a little salt, and one teaspoonful of sugar; cook twenty minutes; sprinkle a little flour over, and dress with a little butter, and a couple of tablespoonfuls of cream.

Sweet Corn—No. 2.

Corn is sweetest when boiled on the cob. Have just enough water to cover, with a little sugar and salt sprinkled in. Cover, and boil from fifteen to twenty minutes.

Egg Plant.

The long and purple is best. The next best is the round kind, with prickles on the stem.

Fried Egg Plant.

Cut into slices half an inch thick, and lay into salt water one hour; wipe dry and season with pepper and salt; dip the slices into the yolk of an egg and grated bread crumbs or cracker dust. Fry in butter a nice brown.

Egg Plant.

Slice, pare and parboil, mash and season with salt, pepper and butter; add one egg and a tablespoonful of flour to a plant; make into small cakes and fry in butter.

Oyster Plant.

Scrape the roots in milk to prevent discoloring, and make a batter by adding two eggs, salt and butter and flour enough to make it thick. Fry in hot lard.

Fried Oyster Plant.

Parboil the oyster plant; scrape off the outside, cut in slices, dip into beaten egg and cracker dust; fry in butter until brown.

Mock Oysters.

One dozen ears of grated corn, half a cup of cream, two tablespoonfuls of flour, four eggs, a little salt. Fry in butter.

Corn Oysters.

Six ears of corn, grated, three eggs, one tablespoonful of flour, salt and pepper. Fry in butter.

Boiled Cauliflower.

Select close white cauliflower. Take off the outside leaves and cut the stock off flat at the bottom. Let it lie in salt-water an hour before cooking, then boil fifteen or twenty minutes in milk and water; put a little salt in the water; when tender, drain and place upright in a dish; serve with plain melted butter, or put a small piece of butter and a little salt in a cup of cream; put on the stove a few minutes before serving; pour over it. Or, a cup of melted butter, the juice of a lemon and a tablespoonful of made mustard.

Boiled Cabbage.

Take off the loose leaves, cut in quarters to the heart of the cabbage and boil it one hour with a teaspoonful of salt. It is better boiled with beef, as the broth improves the flavor of the cabbage. Scald your cabbage before putting it on to prevent its smelling when cooking.

Ladies' Cabbage.

Boil a firm white cabbage fifteen minutes, changing the water then for more from the boiling teakettle; when tender, drain and set aside until perfectly cold. Chop fine, and add two beaten eggs, a tablespoonful of butter, pepper, salt, three tablespoonfuls of cream or rich milk. Stir all well together, and bake in a buttered pudding dish until brown. Serve very hot.

Stuffed Cabbage.

Take a large fresh cabbage, cut out the heart and fill the vacancy with stuffing made of cooked chicken or veal chopped very

fine and highly seasoned, and rolled into balls with the yolks of two eggs. Tie the cabbage firmly together and boil in a covered pot for two hours or until tender.

Cold Slaw—No. 1.

Cut the cabbage with a slaw knife, put in a dish, sprinkle salt and pepper over it; make a dressing of one pint of vinegar, three eggs, one teaspoonful of sugar, one teaspoonful of mixed mustard, one tablespoonful of butter; let it come to a boil and add one teaspoonful of flour mixed with water; stir constantly after putting on the stove, or the eggs will curdle.

Cold Slaw—No. 2.

One-half cup of sour cream, one-half pint of vinegar, two eggs, salt and pepper, one teaspoonful of sugar. Beat all well together; pour it into a heated pan with a lump of butter; stir quickly, and when boiling pour over the cabbage and let it stand until cold.

Cucumbers.

Peel and cut in thin slices, salt them and let stand a couple hours, then pour off the water, pepper and pour vinegar over, add a little sugar to the vinegar and see that it is not too strong.

Macaroni.

Put half a pound of macaroni in boiling water; add a little salt; boil slowly until tender. Have ready the following sauce: half a cup of cream, the yolks of three eggs, a small piece of butter, a teaspoonful of flour mixed smooth with a little of the cream; stir in the macaroni and mix well together. Put into your dish a layer of macaroni, then a layer of cheese, until your dish is full. Brown and serve. It can be made with the yolk of one egg and half a cup of cream.

Oyster Macaroni.

Boil half a pound of macaroni in water; add a little salt; when tender, drain; lay a layer of macaroni in the dish, season with a little pepper; lay a layer of oysters, season with butter, pepper and

salt, alternating until the dish is full; pour over half a cup of oyster broth warm; sprinkle grated cracker over and bake.

Boiled Macaroni.

Put half a pound of macaroni to soak two hours; boil in a little salt water until almost tender, then add a pint of chicken broth—less will do—half a cup of cream or milk, and the yolks of three hard-boiled eggs; boil until there is sufficient broth to serve.

To Cook Spinach.

Wash your spinach well and shake the water from it, put it into a stew-pan without water; after it has stewed for some time take it up and drain all the liquor it has made from it, then put it into a cloth and squeeze all the water from it; cut it up as fine as possible, and return to the stew-pan. Dress with butter, salt, pepper, half a cup of cream, and a teaspoonful of lemon juice. Serve with hard-boiled eggs sliced and laid on top; or poached eggs.

Asparagus Boiled.

Choose bunches of asparagus which have been cut fresh and the heads straight, the ends white, and not too hard. Asparagus is tender very young; green to the ends of the stick; break off the hard part, and use only the tender; cut into small pieces and boil until tender in a little salt water, then let the water boil down until there is just enough to dress the asparagus. Dress with butter, salt, pepper, dust over a little flour, and add a tablespoonful and a half of good vinegar. Time for cooking, fifteen to twenty minutes.

Hominy.

The large grained hominy requires one pint of water to half a cup of hominy. Pour the water over it boiling hot; let it soak over night; in the morning add one pint of chicken broth, season with salt and pepper, and cook until tender; then add to hard-boiled eggs grated or chopped fine, a little butter, three tablespoonfuls of cream or milk. It is very nice prepared with good beef broth. There should be very little broth around it when done.

Baked Hominy.

Two cupfuls of cold boiled hominy, (small kind) allow two cups of milk, a heaping teaspoonful of butter, a teaspoonful of white sugar, a little salt, and three eggs. Beat the eggs very light—yolks and whites separately. Work the yolks first into the hominy, alternating with the butter. When thoroughly mixed, soften the batter gradually with the milk; be careful to leave no lumps in the hominy. Lastly stir in the whites and bake in a buttered pudding-dish until light and firm, and delicately browned.

Carrots.

Wash clean, scrape and boil in slightly salted boiling water until tender. Dress with a little butter and cream, or good milk.

Baked Beans and Pork.

Soak your beans over night; the small white ones are best for baking. Next morning put a piece of pork into the kettle and boil; put in the beans and boil until the skins crack when they come in contact with the air. Take them out, and have a deep earthen dish, put the pork in the centre, cut the rind in squares, sprinkle over the top one tablespoonful of sugar; put the beans all around, press them together, bake all day and let them stay in over night, baking full twenty-four hours. They will come out in the morning with a flavor that will be appetizing.

Shelled Beans.

Put them on in cold water, without salt; let them boil slowly until half done, then drain and fill up the pot with fresh boiling water; into this second water put the salt, and boil until tender. Dress with butter, cream or good milk. Lima beans may be cooked the same.

To Boil Artichokes.

Remove the stalks close to the vegetables, wash clean and peel them, put them into boiling water, add a little salt, and cook one hour, if medium sized, or longer, if large. Dress with butter, salt

and pepper, and serve hot. Jerusalem artichokes will take twenty minutes from the time the water boils to become tender. Dress the same.

Dandelions.

Cut off the leaves, pick over carefully and wash thoroughly; put into boiling water and boil half an hour; drain and cover with boiling water, add a little salt and boil until tender. When done, drain in a sieve or colander, and dress with butter, pepper, salt and a little vinegar. They can be boiled with old ham or corned beef.

Horse-Radish.

Wash clean, scrape it with a sharp knife, grate fine and cover with good vinegar; add a teaspoonful of sugar to the vinegar.

Boiled Horse-Radish.

Split the roots and cut them into rather small pieces. Boil them until tender in slightly salted water with a tablespoonful of vinegar added to it. Serve in a hot dish with drawn butter sauce poured over them.

Celery.

Wash, scrape, trim off green tops, and lay aside for seasoning soups, vinegar, &c., the rank green stalks. Lay the better parts in cold water until wanted for the table. Put into celery stands or tall glasses.

Boiled Celery.

Cut off the green parts and boil the celery gently in slightly salted boiling water until tender, leaving the sauce-pan uncovered. When done, drain well and serve on toast, with cream or drawn butter sauce poured over all.

Cranberry Sauce.

One quart of cranberries, add one cup of water, and one pound of sugar; boil fifteen minutes.

Young Radishes.

Select nice red ones, wash clean and serve in glasses with a little cracked ice.

Parsley.

Pick and wash young parsley, shake it in a cloth to drain, and spread on a large plate to dry. Use to garnish dishes, and cut fine to flavor soups and broths.

An excellent way to cook Rice.

Pick and wash your rice well, then put it on to boil in cold water, with which keep it covered constantly. When the grains begin to burst, put it into a colander and pour cold water over it. This washes away the superfluous starch, and leaves the rice loose and flaky, and it is much more palatable than that cooked the old way.

Stewed Okra.

Cut it and put it into a stew-pan; for a quart, add a cup of hot water, a tablespoonful of butter, into which has been rubbed an even teaspoonful of flour; salt and pepper to taste; cover the stew-pan, shake it occasionally, and stew until tender; serve in a hot covered dish. Boil in a porcelain kettle; iron discolours it.

Fried Okra.

Boil, drain well, and mash smooth, season with butter, pepper and salt, and stir it into an egg batter. Fry as fritters.

Sea Kale.

Pick it over carefully, tie up in bunches, and let it lie in cold water an hour, put into salted boiling water and cook about half an hour; drain, and dress with butter, salt and pepper, or lay it on toasted bread and pour drawn butter over it.

Rice Croquettes.

Half a cup of rice, one pint of milk, two tablespoonfuls of sugar, three eggs, a little grated lemon peel, one tablespoonful of melted butter, a saltspoonful of salt; soak the rice three hours in enough warm water to cover it. Drain almost dry, and pour in the milk; stew until the rice is very tender, add sugar, butter and salt, and

simmer ten minutes. Whisk the eggs to a froth, and cautiously take the sauce-pan from the fire while you whip them into the mixture. Return to the stove, and stir while they thicken, allowing them to boil. Remove the saucepan and add the grated lemon peel, then turn out upon a well greased dish to cool; when cold and stiff, flour your hands, and roll into oval or pear-shaped balls; dip in beaten egg, then in fine cracker crumbs, and fry in half lard and butter.

Hominy Croquettes.

To a small cupful of cold boiled hominy add a tablespoonful of melted butter, and stir hard, moistening by degrees with a cupful of milk, beating to a soft light paste, adding a teaspoonful of white sugar, and lastly two well beaten eggs. Roll into balls with floured hands; dip in beaten egg, then in cracker crumbs, and fry in hot lard and butter mixed.

New Potatoes.

Scrape and wash new potatoes, put on to boil in boiling water. When done, drain, and set them on top of the stove a few minutes to steam. Dress with half a cup of cream, butter the size of an egg, add salt and pepper, dust over with a little flour, boil a few minutes, stirring to prevent burning.

To Boil Old Potatoes.

Pare them and put into boiling water until half done; then pour off, and renew by pouring more boiling water over them; add a little salt; when barely done pour off the water, and let steam ten minutes with the lid partly off and a cloth laid over. Very mealy or large potatoes, if put on in boiling water, will fall to pieces on the outside, while the centre is raw. Drain when half done, and add cold water. Waxy varieties are best put on in boiling water.

Roast Potatoes.

Wash clean and cut defective parts out, and roast with the skins on. Another way: Wash, peel, rub with salt, set in the oven to bake. Potatoes are very nice washed and peeled and roasted in the pan with fresh beef, basting often with the drippings.

Mashed Potatoes.

Peel and boil; when done, drain perfectly dry, mash in the kettle, dress with butter, cream or milk, and salt, and beat until white and very light.

Potato Puffs.

Two cupfuls of cold mashed potatoes, stir in two tablespoonfuls of melted butter, beating to a white cream. Then add two eggs whipped very light, one teacupful of cream or milk, and salt to the taste. Beat all well and pour into a deep dish. Bake in a quick oven until it is nicely browned.

Potato Molls.

One cup of mashed potatoes, one cup of white sugar, one cup of flour, one cup of yeast; let it rise over night, then add a cup of butter, a little salt, four well beaten eggs, and flour sufficient to make into a loaf; let it rise again, then roll out, cut round and fold together. Let them get light; it will only take a few minutes. Bake fifteen minutes. They look like little half moon pies.

Potatoes a la Creme.

Put into a sauce pan two ounces of butter, a tablespoonful of flour, salt and pepper; stir these up together and add half a cup of cream; set it on the fire and stir continually until it boils. Cut some sliced potatoes that have just been boiled and put them into the mixture. Boil all together and serve them very hot. Cold boiled potatoes are not good.

Potato Croquets.

Boil and mash while hot, and add a piece of butter the shape of an egg, a tablespoonful of white sugar, two well beaten eggs, a little salt. Beat well together and make into small balls the size of an egg. When cold, dip them into a mixture of raw eggs and bread crumbs. Drop for a minute or two into hot lard and brown. Serve. A little grated ham mixed with the potatoes is an improvement to them—three or four tablespoonfuls.

Stuffed Potatoes.

Take large, fine potatoes, and bake until soft; cut a round piece off the top of each, scrape out the inside carefully so as not to break the skin, setting aside the empty caps and covers; thin the potato that was taken from the inside very smoothly, working into it, while it is hot, one teaspoonful of cream or butter for each potato, and seasoning with salt and pepper and a teaspoonful of grated cheese for each; work soft by gradually adding; when very hot, stir in one beaten egg for six potatoes and give one boil. Fill the skins with the mixture, replace the caps and return them to the oven for three minutes. Serve hot, with the caps uppermost. Lay in a deep dish, on a napkin. The egg may be omitted and double the quantity of cheese used.

Saratoga Potatoes.

If they are to be eaten at breakfast, they should be peeled the evening before, and shaved into pieces the thickness of an old-fashioned wafer, and left in water over night; in the morning drain them perfectly dry from the water, and have ready a kettle of boiling lard, into which drop a few pieces at a time; when nicely browned on one side, turn them, and when both sides are brown, take them out with a skimmer, and send them to the table hot.

Fried Potatoes.

Take cold boiled potatoes, cut in thin slices; put into a hot skillet with butter and lard, and season with salt and pepper. Stir frequently until they are brown.

Broiled Potatoes.

Parboil large potatoes, peel and cut them into thick slices; broil the slices on a gridiron over a clear fire until brown on both sides. Serve on a hot dish with pepper, salt and butter.

Potato Eggs.

Mash five or six well boiled potatoes, add salt, one tablespoonful of melted butter, one cup of cream; work well, and when free

from lumps add two well beaten eggs, a cup of finely minced ham; make the mixture into egg-shaped balls and roll in flour; when cold fry in butter or lard, turning them carefully so as not to spoil the shape; when a nice brown, serve.

French Potatoes.

One quart of cold boiled potatoes cut into dice; one pint of stock, one teaspoonful of made mustard, one tablespoonful of chopped parsley, one tablespoonful of butter, one teaspoonful of lemon juice, salt and pepper; season the potatoes with salt and pepper and add the stock; cover and boil twelve minutes; add the lemon juice, butter, mustard and parsley, and simmer two minutes longer.

Lyonaise Potatoes.

Put a large lump of butter into a sauce pan and let it melt; then add one small onion chopped fine or sliced very thin; when it is browned nicely, but not scorched, put in slices of cold boiled potatoes, and salt and pepper well; let the potatoes cook until they are also a light brown. Serve while hot. A little parsley chopped fine may be added if you like the flavor.

Potato Scallops.

Boil and mash the potatoes soft with a little cream or milk, add a tablespoonful of butter for every pint of potatoes, salt and pepper to the taste; beat light. Fill some patty pans or buttered scallop shells with the mixture and brown in the oven when you have stamped a pattern upon the top of each. Glaze while hot with the butter and serve in the shells.

French Saratoga Potatoes.

Cut raw potatoes into small quarters, and then let them stand in cold water awhile. Wipe dry and put into boiling fat, and stir occasionally. When nearly done, take out in a colander, return to the hot fat, and in half a minute they will be beautifully browned. Turn into the colander again to drain, salt and stir them, and serve at once. The second time makes them swell.

Sweet Potatoes.

Peel and put on in just enough boiling water to cover them, add a teaspoonful of salt and a tablespoonful of sugar to a quart of potatoes; when almost done boil dry and dress with a tablespoonful of butter and a cup of cream; dust over a little flour, boil one minute and serve. Another way: Boil them the same way; when done lay in a pan, and spread a little butter over them; set in the oven of the stove until a nice brown and serve.

Potato Cakes.

One coffee cup of mashed potatoes, one cup of sugar, one cup of yeast, three eggs well beaten, one teaspoonful of salt; put in flour enough for a soft batter; set over night; in the morning add a half cupful of melted butter before kneading up; let it rise again and make out into pans.

Biscuit Au Fromage.

Take one pound of soda biscuit, pour over them a sufficient quantity of chicken broth or any delicate stock, even milk may be used, to thoroughly soak them, then place a layer of these crackers in a deep earthen dish, breaking them as little as possible in so doing; scatter over them a layer, about as thick as the crackers themselves, of grated Parmesan cheese; lay upon this a half dozen lumps or so of the sweetest of butter, then a layer of crackers, another of cheese, with butter in order, until the dish is filled. Pour over the whole a teacupful or more, sufficient to cover it, of well seasoned stock or chicken broth. Bake half an hour in a hot oven. It should come forth delicately brown on top and be served very hot. It is by many persons thought to be more delicate than macaroni treated in the same way.

How to Tell a Good Potato.

To distinguish a good from a poor potato, take a sound one, pay no attention to the outside appearance, but divide it into two parts with a sharp knife and examine the exposed inner surface. If

there is much water or juice that a slight pressure would seemingly cause to fall off in drops, you may be assured it will be "soggy" after it is boiled. That is evidence of a poor potato, and don't you buy it. The following are requisite qualities of a good potato: When cut in two, the color should be a yellowish white; if it is a deep yellow it will not cook well. There must be a considerable amount of moisture, though not enough to collect in drops and fall off, even with moderate pressure. Rub the two pieces together, and if it is good a white froth will appear around the edges and also upon the two surfaces after they are separated. This signifies the presence of a proper quantity of starch. The more froth the more starch, and consequently the better potato, while the less there is the poorer it will cook. The quantity of the starchy element may also be judged by the more or less ready adherence of the two parts. If the adherence is sufficient for one piece to hold the other up, the fact is evidence of a good article. These are the experiments usually made by experts when buying good potatoes, and are the best tests that can be given, short of boiling, but even they are by no means infallible.





JELLIES, JAMS, PRESERVES, &C.,

The process of all jelly making is materially the same. Cook the fruit in a porcelain or granite kettle, and stir with a wooden or silver spoon, iron and tin utensils injure both taste and color. If a brass kettle is used, be particular to scour it thoroughly with hot salt and vinegar just before using, and remove the contents directly on taking from the fire. When the fruit is well softened, with or without the addition of water, according to its nature, turn it into a large three-cornered bag, that has been rung out of hot water. The bag may be made of either coarse linen, cotton or flannel and must be stout as well as coarse. Suspend this bag of hot fruit over an earthen bowl or jar, and if convenient, in a warm place; leave it to drip for twelve hours. This does away with all the nuisance of squeezing and the bag being suspended over night the jelly will only take a little while in the morning to complete. When strained, measure the juice, weigh a pound of sugar to each pint, and be particular about it too; don't "guess" if you want to make good jelly; but if you prefer to measure instead of weigh, use a heaping pint of sugar for every pint of juice, and if the fruit is very sour, make the latter measure very scant. Put the juice on, then add the sugar, boil fast for fifteen or twenty minutes, remove the scum as soon as it rises take a little out in a saucer to test it, when cool draw a spoon gently through the centre; if a thin skin is formed, it will wrinkle and is done. Pour as soon as possible into the moulds, as the jelly will form almost immediately, and the quicker it can be transferred the clearer it will be. Dip each mould into cold water before filling, that the form may turn out nicely, and if

glass is used, set it on a cloth dipped in cold or lukewarm water, and use a silver spoon while filling. Keep the cloth cold by frequent dipping, and you will never crack a single glass, even if the juice should be boiling hot. The smaller quantity you boil at a time the lighter the jelly will be. There are three distinct ways of making jelly. The first I have given. Second: To two tinfuls of juice take one tinful and a half of sugar, a lump of alum the size of a small hickory nut; when it comes to the boil, skim; whenever it rolls over thick it is done. These I have tried with success; my jelly is very light and not too firm. The third I have not tried, but think it equally as good, for excellent housekeepers recommend it. Third: Boil the juice fast for twenty minutes, skim it well, then add the sugar, and when it is dissolved the jelly will fall from the spoon in flakes; if it does not, then let it boil for five minutes, but it will seldom be necessary; strain the jelly, while boiling hot, through a thin bag into a pitcher, hold the bottom of the bag with a fork and twist the top, but not too tight and close, if you want your jelly to be bright and clear. Pour as soon as possible into the moulds, as the jelly will form almost immediately. Dip each mould into cold water before filling.

Crab Apple Jelly. •

Stem and remove the core, wash, and boil in water enough to cover them until perfectly soft, then strain and allow one pound of sugar to each pint of juice. The juice of one lemon to each quart of juice improves it. Add the lemon juice a few minutes before it is done. The juice of some lemons turns bitter if boiled long. It will jelly in ten or fifteen minutes quicker than any other fruit. The smaller quantity you make at a time the lighter your jelly will be. I never take less than a pint of juice, or more than two. When the jelly is done the bubbles boil, and do not break, but roll over. Make according to one of the following directions. Alum improves jelly for those who like it thick and with no firmness.

Currant Jelly.

Red and white currants in equal quantities make a jelly of exquisite color. Leave them on the stems, pick them over, taking out the leaves or anything that may adhere to them. Put them on in enough water to cover, let them boil until soft, stirring well every few minutes to keep them from burning. Strain, and allow one pound of sugar to a pint of juice.

Blackberry Jelly.

To two tinfuls of juice, add one tinful and a half of sugar, a lump of alum the size of a small hickory nut. When it comes to the boil skim. Whenever it rolls over thick, it is done.

Cranberry Jelly.

Stew the cranberries until they are tender, then pour into a jelly bag and let it drip over night; allow one pound of sugar to each pint of juice; put on the juice, then add the sugar, and stir until thoroughly dissolved.

Raspberry Jelly.

Mash the berries, strain, and allow one pound of sugar to a pint of juice. Raspberries, to jelly well, should be mixed with a third their quantity of currants. However, I have had very nice jelly with just the raspberries, and prefer the red raspberry to any other jelly.

Grape Jelly.

Select your grapes just as they turn to ripen; wash and pick. Put on in your preserving kettle, if not brass, and cover with water; boil until tender, strain, and take one pound of sugar to a pint of juice. I hope the day will come when we will never see a brass kettle in the parsonage.

Apple Jelly.

The pippin or bell-flower is the best. Pare, core, and quarter them, cover with water, add a little lemon peel, boil until soft, strain, and to every pint of juice add one pound of sugar, and allow the juice of one lemon to a quart of juice.

Wild Plum Jelly.

The late wild plums make a jelly that can scarcely be surpassed either in appearance or flavor. Boil soft in water enough to almost cover them; strain, and take one pound of sugar to a pint of juice. Make in small quantities.

Quince Jelly.

Wash the quinces clean, take the parings of the quinces, put them on in enough cold water to cover them, and boil until they are soft, strain, take one pound of sugar to a pint of juice. Make marmalade or preserves of the quinces.

Peach Jelly.

Peaches are not to be relied on. It will require the juice of a lemon to every pint of peach juice, and the jelly may or may not be firm, according to the quality and condition of the peaches; if it fails to jelly you will have a rich syrup that is equally good, and can afford the risk. To one pint of juice take a pound of sugar; wash the peaches clean, seed, and boil in water enough to cover until soft, strain, and make the way you prefer.

Gooseberry Jelly.

Stew green gooseberries in a little water until soft, strain, and take one pound of sugar to a pint of juice; make according to directions.

JAMS.

In making jams the fruit should be fully ripe, fresh and sound, and perfectly clean; the sugar broken, not crushed; if you want the jelly clear, the best sugar is the cheapest. Inferior sugar is wasted in the scum, and a sufficient amount of sugar must be boiled

in the fruit, or it will not keep; and too much sugar will destroy the natural flavor of the fruit. The quantity must depend on the kind of fruit, and there is no economy in stinting the sugar. Your fruit will boil away that much more. Your jam will be seedy, and have very little jelly in it, and much darker. If your kettle is brass it must be perfectly bright and clean, and if set flat upon the fire, watch carefully and stir constantly to prevent its burning at the bottom. When done, put in glass jars; if there is any sign of fermentation it can be seen. Warm over at once; delays are dangerous, and all may be lost. When your jam is cool, cover; cut a piece of white paper to fit the jar, wet with the white of an egg and lay over it, and cover with another paper. Gum arabic dissolved in water will answer as well as the white of egg, if you wish to practice economy. Look at your jams every week or two for the first two months, to see if they are keeping. Keep them in a cool, dry place where they will have some air. A damp place will make the fruit mould, and heat will make it ferment.

Strawberry Jam.

Allow three-fourths of a pound of sugar to one pound of fruit; mash the berries, put on in a preserving kettle, and boil fifteen minutes; add the sugar; remove the scum as it rises, and stir constantly until done. Test it by taking a little out in a saucer, let it cool, and draw a spoon gently through the centre; if a thin skin has formed it will wrinkle, and is done. A pint of currant juice to three quarts of berries improves it.

Raspberry Jam.

Allow a pound of sugar to a pound of fruit; mash the berries, put on in a preserving kettle, and boil fifteen minutes; add the sugar and skim off the scum as it rises. Boil until done, testing it the same as strawberry jam. One pint of the currant juice to three of the fruit makes it very nice. Stir continually until done.

Blackberry Jam.

Allow three-fourths of a pound of sugar to one pound of fruit;

mash the berries, put on in a preserving kettle and boil fifteen minutes; add the sugar, remove the scum as it rises, and stir constantly until done.

Grape and Gooseberry Jam.

Stew the berries in a little water, press through a coarse sieve, then return to the kettle and allow one pound of sugar to one pound of fruit; boil until done. Pour in jars or bowls and cover as directed for other jams.

Pine-apple Jam.

Peel pine-apples, cut all the black specks out, grate on a coarse grater; allow three-quarters of a pound of sugar to a pound of pine-apple. Boil until clear from forty to fifty minutes. Put in glass jars and seal.

PRESERVES.

Preserved Peaches.

Take any nice peaches that will not cook to pieces; pare them and take out the seeds; drop them in cold water as you peel them to keep them from coloring. To two pounds of fruit take two of sugar; moisten with half a pint of water; let it boil until it is the consistency of thick molasses, then drop in the fruit slowly, a few at a time, so that it will not stop the boiling, until all are in; when the scum rises, take off; when the fruit is cooked it is done.

Quince Preserves.

Pare and core the quinces, and cut into halves or quarters as suits the size of your jars, drop into cold water as you pare them. Put them on in a little cold water, let them cook gently until you can just stick a fork into them; keep them covered while cooking, and watch closely to keep them from being burnt; then take two pounds

of fruit, two pounds of sugar, moisten with half a pint of water, let boil until it is the consistency of thick molasses; then drop in the fruit slowly, a few at a time, so that it will not stop the boiling, until all are in. When the scum rises, take it off; when the fruit is cooked, it is done. Put in jars. When cold, cover with paper wet with the white of egg.

Plums.

Plums should be gashed with a needle to the stone to prevent their bursting; make a syrup of two pounds and a half of sugar to two pounds of plums; moisten the sugar with a cup of water, let boil until it is the consistency of thick syrup. Let stand until lukewarm; previous to putting in the plums, boil the fruit slowly until tender; then put in jars. All preserves can be made the same.

Quince Marmalade.

Pare, core, and boil them in as little water as will cover them. when soft, add the sugar gradually; allow three-quarters of a pound of sugar to a pound of quince.

Peach Marmalade.

Pare, seed and weigh the fruit and sugar, allowing three-quarters of a pound of sugar to each pound of fruit; moisten the sugar with a cup of water, boil and skim, then add the peaches, stirring constantly until done; test the same as jelly. The juice of a lemon to two pounds of fruit improves it, added a few minutes before it is done. Some lemons turn bitter in boiling. All marmalades are made the same. Some fruits require boiling, as quinces, pears.

Lemon Butter.

One lemon, one cup of sugar, one egg, one tablespoonful of cornstarch, one and a half cupfuls of water; let boil until nice and smooth, stirring constantly.

Lemon Butter.

Two lemons, half a pound of white sugar, one and one-fourth

pounds of butter, six eggs; boil all together. Grate the lemons, taking out the seed, then add the other ingredients and boil.

Quince Honey.

One large quince, grated, one tinfu of sugar, and one tinfu of water.

Apple Butter.

Boil half a barrel of new sweet cider down half, peel and core one bushel and a half of good cooking apples; when the cider has boiled to half the quantity add the apples, and when soft stir constantly until done; test the same as jelly; add white sugar and sweeten and spice to the taste. Put away in stone jars; cover first with white paper wet with gum-arabic to fit the jar, and press down closely upon the apple butter. Cover the whole with thick brown paper.

CANNING FRUIT.

Be sure to examine the rubbers, when old jars are used, to see if they are perfect and fit closely. If not, new ones must be obtained. Use only sound, selected fruit, of the best quality. In order to test the jars or cans, fill them half full of water, put on the rubber rings, screw on the covers, and shake them well to see if any water escapes. If not, for a further test, stand them bottom up on the table, and if after a little while, no leak occurs, they can be relied upon as air tight. Then pare and halve the fruit, preparing about enough to fill one can at a time, so that in cooking the pieces will not be broken. Drop in cold water as you peel, to prevent their being colored. When placed in the kettle or pan, add one cup or about half a pint of white granulated sugar, and a little over a cup of water to each quart can. Cover and cook through, but not to pieces, shaking the kettle occasionally, or carefully moving the pieces to prevent burning. Instead of the old

method of standing over the stove with the can in hot water, you may with equal success have ready on the table a folded cloth wrung out of cold water, on which place the can to be filled. This will prevent the cracking of the jar when the hot fruit is put in, by generating steam around it. To this bring the kettle when the fruit is ready, and as quickly as possible transfer the pieces with a spoon into the can, taking care not to break the pieces nor allow bubbles to remain, and adding, of course, the requisite amount of juice. Fill full and screw on the cover tight. It should be borne in mind that as the fruit cools the glass contracts, and it is well to tighten the screw until sure that the cover is perfectly tight. Wipe the cans carefully before putting away.

Canned Peaches.

Pare, cut in half, and stone, taking care not to break the fruit. Drop each piece into cold water as soon as it is pared; allow a cup of sugar to a quart of fruit, a small cup of water; let the sugar dissolve, then add the peaches. Cook until tender; seal boiling hot.

Pine-apples.

Take those that are quite ripe, but free from decay; pare, and cut out the eyes; cut in thin slices; allow half a pound of sugar to a pound of fruit, moisten the sugar with a small cup of water; when dissolved, add the pine-apple; boil slowly until tender; fill glass jars, and seal boiling hot.

Plums.

Prick the plums with a needle to the stone to prevent the skin from breaking; allow a cup of sugar to a pound of fruit, and a little water to moisten the sugar; when dissolved, boil five minutes; remove from the fire; when lukewarm add the plums; boil slowly until tender; seal hot.

Strawberries.

Select fresh berries which are ripe and not soft; for each pound allow half a pound of sugar; moisten the sugar with a little water;

boil five minutes, remove from the fire until lukewarm; add the berries, boil slowly ten minutes; seal tight.

To Can Green Corn—No. 1.

Boil corn on the ear a few minutes; take out, cut off, and fill the can within an inch and a half of the top; then fill up with the water that the corn was boiled in; solder. Boil three hours.

To Can Green Corn—No. 2.

Cut the corn off the cob, pack closely in quart cans, pressing it down as you fill them. Solder and set the cans in a wash boiler of cold water and bring it to a boil; let it boil six hours. When done pour cold water in to cool the cans; lift out and dry.

Canning Green Corn—No. 3.

Dissolve one and a quarter ounces of tartaric acid in one half pint of water; cut the corn from the cob and cook it twenty minutes; when cooked, add two tablespoonfuls of the acid solution to every quart of corn; can and seal securely, and set it in a cool, dry place. When wanted for use, stir half a teaspoonful of soda into two quarts of corn and let it stand three hours before cooking. This removes all acid from the corn.

DRIED FRUITS.

Dried Peaches.

Pare, cut in halves, stone, and sprinkle the cavities with sugar; lay on large plates and set in the oven when just cool enough to dry and not roast them; finish drying in the sun; cover with thin netting to keep the flies from them.

Dried Corn.

Cut close from the cob, spread thin on plates, and set in the

oven until partly dry; if you wish you can finish drying in the sun; cover with netting. When dry tie in a paper sack and put in a cool, dry place. All fruits are dried the same.

In stewing dried fruits, soak over night and stew in the water they were soaked in. Sweeten when half done.

FRESH FRUITS.

Fruit should be carefully selected and tastefully arranged.

Oranges.

Florida oranges are the best, but do not keep well; on this account the Messina are preferable. The smooth oranges have more juice and acid; the rough, yellow-skinned oranges are the sweetest; greenish-tinged oranges are picked unripe.

Peaches.

The yellow freestone peaches are the handsomest but cannot always be relied upon as the sweetest.

Pears.

The California Bartlett has the finest flavor and is considered the best; Winter Nellis is the best winter pear. Fine-grained pears are the choicest for eating.

Grapes.

Catawba, Concords and Delawares, rank among the best and make a showy basket with leaves interspersed. The Malaga is the best foreign grape; it is packed in cork-dust and comes with its natural flavor.

Pine-apples.

The Strawberry is best; the Sugar Loaf comes next, but, un-

fortunately, keeps only a short time. Pare, slice thin, mix with powdered sugar; set on ice until ready to serve.

Water-melons.

Melons should be kept on ice until chilled. Cut the ends of the water-melons, then cut through the centre, set on the cut ends on the platter, cut across in slices and serve with the rind. Nutmeg-melons should be cut in equal pieces from the stem downwards, leaving the pieces still attached; they can be separated when ready to serve.

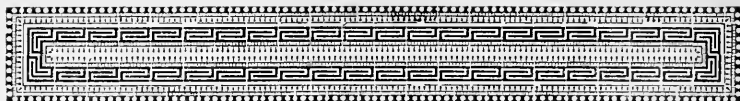
Cantaloupes.

Cantaloupe melons should be cut in equal pieces from the stem downwards, separate the pieces, remove the seeds, sprinkle with salt.

Strawberries.

Every section has its favorite varieties, any of which make a luscious and attractive dessert. I know the Sharpless to be very fine. Sprinkle with sugar an hour before serving, then with pounded ice just before sending to the table.





DRINKS AND FOOD FOR INVALIDS.

Let everything be sweet and clean, as their senses of taste and smell are very acute. Let it be presented in an inviting form; fine china, silver, etc., used. Be careful not to over-flavor their food. Always have a shawl at hand, also, a clean napkin, clean handkerchief, and a small waiter covered with a white napkin when you present food. It is well to have a small table or stand by the bedside, that you can set anything on. If you want anything to use through the night, you should prepare it if possible, beforehand, as a person that is sick can sometimes fall asleep without knowing it, if the room is kept perfectly still.

Beef Tea—No. 1.

There are three forms of beef tea, suited to different stages of illness, any one of which will usually be taken without dislike by any average patient. The first is uncooked beef juice, and is often given in cases of extreme weakness when no other food can be retained. It is made thus: Cut into small pieces a pound of perfectly clean beef, add five or six drops of muriatic acid and stir for a moment. The acid disengaging all the nutritious part of the meat from the fiber, leaves a clear red juice, which is strained off; heated very hot and seasoned with salt, and if the patient likes it, pepper. This beef tea has frequently prolonged and saved life in desperate cases.

Beef Tea—No. 2.

One pound of perfectly lean beef is cut into small pieces, put into a strong quart bottle, corked and set to boil in a pot of cold

water. The heat disengaging the juice of the beef gives, after three hours' cooking, a strong and very nourishing liquid, into which the essential principal of the meat is condensed. Let it grow thoroughly cold before using, so as to remove every floating particle of fat. Re-heat and season with salt and pepper to the taste. A teaspoonful of arrow-root stirred in makes an excellent addition. Mix the arrow-root to the consistency of paste, with a little cold water, and stir in when it is boiling, stirring until it thickens a little.

Beef Tea—No. 3.

Beef tea for cases of lighter illness, where it is to supplement rather than replace other food. Take a pound of lean steak from the round, and cut very small; press it into a small sauce-pan, porcelain-lined, or a tin one, which the meat will half fill; add a quart of cold water and boil for an hour and a half; reduce to one half, and season with pepper and salt.

Slippery Elm Tea.

Strip your slippery elm in small pieces; take a quarter of a cupful and pour over it three quarts of boiling water; when it forms a mucilage, strain, and add a little cracked ice.

Chicken Tea.

Cut a quarter of a chicken in small pieces, take off the skin and all the fat, add to it a pint of cold water; boil slowly two hours, reduce one-half; season with pepper and salt to taste, and some parsley if it is liked.

Mutton Tea.

Slice one pound of mutton, remove the fat, and add one quart of cold water; boil gently two or three hours, season with a little salt, add a little parsley, celery, or whatever suits the patient's taste. Veal tea can be made in the same way.

Beef Broth.

Cut one pound of beef into thin slices, remove all the fat and

put on to boil in one quart of cold water; when it comes to the boil take off the scum, add a little salt, and one teaspoonful of vermicelli, a little chopped celery. Boil gently two hours, season to taste, reduce to one pint, and serve. If your water boils away too rapidly, add more.

Chicken Broth.

Cut a quarter of a chicken in pieces, add to it one quart of water, a little salt; when it comes to the boil take off the scum, and add one tablespoonful of rice. When the chicken is tender enough to fall from the bones, reduce to one pint; mix smooth a teaspoonful of flour with a little butter, add to the broth, boil three minutes, and serve.

Veal Broth.

Cut one pound of knuckle of veal in thin slices, put on to boil in one quart of cold water; when it comes to the boil, take off the scum, add a little salt, boil gently one hour and a half, reduce to one pint, thicken with one teaspoonful of arrow-root, mixed smooth with a little cold water; be particular to have it boiling when you put the arrow-root in; stir until it thickens, and season to taste and serve.

Mutton Broth.

Slice one pound of mutton, remove all the fat and add one quart of cold water; when it comes to a boil take off the scum, salt to taste, boil two hours and three-quarters, before it is done add one-fourth of a cup of broken macaroni, or anything you prefer, allowing more time for rice or vermicelli to cook.

Rabbit Broth.

Boil a rabbit in a quart of cold water until tender; when it comes to the boil take off the scum, salt to taste, boil until tender, thicken with a little flour and butter well mixed together; boil down to one pint. Toast a thin slice of bread and break in.

Steamed Crackers.

Lay one-half dozen crackers in a tureen, pour on boiling water

to cover them; when swollen, drain off thoroughly, grate loaf sugar over them, a little nutmeg, and pour over them rich cream. Very nice for the sick.

Lemon Gruel.

Two large lemons sliced thin, one orange, arrange in alternate layers in a bowl, sprinkling sugar over each layer. Press them with your potato stamper until the juice moistens the sugar, then pour over them one pint of boiling water, let stand five minutes, and strain through a thin muslin bag; set it on the stove and let come to the boil, and stir in a tablespoonful of cornstarch previously mixed smooth in a little cold water; grate a little nutmeg in and sweeten to taste; stir until it looks clear after adding the cornstarch.

Pine-apple Gruel.

Fill a teacup with thin slices of pine-apple, slice two oranges thin, lay in a bowl in alternate layers, sprinkle sugar over each slice, press them until the juice moistens the sugar, then pour over one pint of boiling water, let it stand twenty minutes, then strain through a thin muslin bag; return to the fire, and when it boils thicken with one tablespoonful of ground arrow-root mixed smooth with a little cold water to the consistency of paste; let it boil until it looks clear, stirring all the time; sweeten to the taste, and grate a little of the rind of the orange in.

Oatmeal Gruel.

Mix one tablespoonful of oatmeal to smooth paste with a little cold water. Pour this into a pint of boiling water; let boil for half an hour, add a little salt, and one tablespoonful of cream, and sweeten to the taste.

Indian Gruel.

Stir one tablespoonful of Indian meal and a teaspoonful of flour into a pint of boiling water, salt to taste, add half a teaspoonful of sugar; boil half an hour; if the patient can bear it add one tablespoonful of cream.

Arrow-root Gruel.

One teaspoonful of ground arrow-root, one pint of milk; set the milk on the stove to boil, mix the arrow-root to the consistency of a paste, with a little cold water; when the milk is boiling stir in the arrow-root and continue stirring until it thickens, add a teaspoonful of whole allspice, sugar to taste.

Milk Porridge.

Mix a tablespoonful of wheat flour smooth with a little cold milk, and stir into a pint of boiling milk, and boil the porridge, stirring until it thickens; sweeten to the taste. Nice for children; take less flour if you wish it thin.

Gruel of Grated Flour.

Take a quarter of a pound of flour, wet with just enough water to moisten it; form it into a ball, and tie in a cloth close and firmly, drop into a porcelain kettle of boiling water, boil the whole day, then take it out, dip into a pan of cold water; remove the cloth and place it in a cool oven to dry, when it will be fit for use. To make the gruel, grate off a dessert-spoonful, and mix it into a thin paste with cold milk, and then stir it into a pint of boiling milk, and add a little salt; sweeten to taste. This is excellent food for children who have bowel complaint.

Cracker Gruel.

Mix two tablespoonfuls of grated cracker with a little cold water; stir into a pint of boiling milk; let it boil until it thickens, and sweeten it with white sugar; add a little nutmeg and two tablespoonfuls of rich cream, if the patient can take it rich.

Rice Gruel.

Mix one tablespoonful of ground rice smooth with a little cold milk; set a pint of cold milk on the stove; as soon as it boils, stir in the rice, and let it boil for fifteen minutes; sweeten and flavor to the taste; if the patient can take it richer add two tablespoonfuls of rich cream.

Rice Water.

To a pint and a half of water add one-half an ounce of carefully cleaned rice, half an ounce of sugar, a little salt and the rind of a lemon and a little nutmeg.

Rice Milk.

One quart of milk, three tablespoonfuls of rice, sugar to taste; grate nutmeg on the top. Pick and wash the rice, put in the milk and set it over a slow fire to boil.

Gum Arabic Water.

Pour one pint of boiling water over two tablespoonfuls of gum arabic; add the juice of a lemon and sugar to taste. When cold it is ready for use. Add a little cracked ice.

Barley Water.

Wash and pick one ounce of pearl barley; pour over it half a pint of boiling water and boil ten minutes. Pour off this water and add to the barley a pint and a half of boiling water and the rind of a lemon; boil it down one-half and strain through a thin muslin bag or hair sieve. Set away to cool.

Flaxseed Tea.

Pour a pint of boiling water over two tablespoonfuls of unground flaxseed; cover the vessel and stand it near the fire four or five hours, and strain through a muslin bag or hair sieve; slice a lemon, pour boiling water over it, add to the tea and sweeten to the taste; keep closely covered; if exposed to the air it becomes stringy.

Toast Water.

Toast a slice of stale bread a dark brown with care to prevent it from being scorched or burnt. Put the toast in a deep bowl, add the rind of a lemon, and pour over it a quart of boiling water; let it stand four hours, then pour the water from the bread, let it cool, and slice a little pine-apple or an orange in.

Apple Water.

Slice two large pippin apples, toast a thin slice of bread; lay in alternate layers, sprinkling a little sugar over the apples; add the rind of a lemon or grated nutmeg. Let stand four hours, then pour the water off and add a little cracked ice.

Egg Nog.

A glass of new milk sweetened to taste, an egg beaten light, a teaspoonful of rye liquor, for an invalid.

Egg Toast for the Sick.

A dainty way to prepare an egg for an invalid, is to first beat it till very light, then season with a little pepper, salt and a tiny lump of butter; then pour it over a slice of dry buttered toast and set the plate containing it in the steamer; cover closely and let it steam two or three minutes; an egg prepared thus will not be likely to distress the weakest stomach.

Milk Toast.

Slice some bread, toast it a nice light brown on both sides. Boil a pint of milk, let it boil about one minute, add a small lump of butter and a little salt. Place the toast on a dish and pour over each slice an equal quantity; serve with a poached egg on it.

Sugared Oranges.

Peel off the rind and slice them about an eighth of inch in thickness; strew over each slice a teaspoonful of sugar, if you have selected the lightest colored oranges, (which are preferable, as they have more acid than the dark.) Let them stand twenty minutes. They are very nice in cases of fever. Lay a lump of cracked ice on each piece just before serving.

Sugared Lemons.

Select nice large lemons, peel off the rind, and as much as possible of the white skin; cut in round slices, sprinkle a teaspoonful and a half of sugar over each slice, and let them stand three-quar-

ters of an hour. Lay a little cracked ice on each piece a few minutes before serving.

Barley Panada.

Boil a half teacup of barley in water, until it is soft, with half a teacup of raisins; add nutmeg and sugar, and break in it a little nicely browned toast.

Panada.

Toast a slice of bread a nice brown, spread it with a little butter, and break it into small pieces in a bowl; add three sticks of cinnamon, broken in small bits, a little whole allspice, a teaspoonful of currant jelly, a tablespoonful of rye liquor or wine, and sweeten to the taste. Pour boiling water over it and cover a few minutes, then serve. Ground spices will not answer.

Mulled Buttermilk—No. 1.

One pint of buttermilk, a tablespoonful of flour mixed smooth with a little cold buttermilk; stir continually until it boils, then add the flour when it comes to the boil; as soon as it thickens remove it from the fire, or it will curdle; add a little butter and spice to taste (nutmeg or whole allspice); sweeten to taste. It is only good made of fresh buttermilk a day or two old.

Mulled Buttermilk—No. 2.

One pint of buttermilk, one egg, two tablespoonfuls of sugar; beat the egg and sugar together, add the buttermilk, and stir well together; pour it into a kettle and stir it continually until it boils; or you can beat the egg separately and put the white in last; beat the yolk with the sugar; spice to taste.



POULTICES, REMEDIES, &C.

Spice Poultice.

One tablespoonful of cloves, one tablespoonful of ginger, one tablespoonful of allspice, one of cinnamon, one tablespoonful of lard, vinegar to make it the consistency of salve ; warm it, spread on a cloth, and lay over the bowels. To be used for dysentery.

Scarlet Fever Poultice.

Poultice to be used after scarlet fever, when dropsy is setting in. One large handful of tansy, boil in a pint of vinegar until the strength is out of the herbs, strain, and pour it boiling hot over a quart of cornmeal, fill a bag and lay it where the pain is. Keep changing until the pain is removed, warming over when necessary.

Sassafras Poultice.

Make a strong tea of sassafras, take one quart of wheat bran, pour the tea over it boiling hot; when cool enough, fill a bag, and apply moist where the pain is. To be used when mortification sets in, or for inflammation. Lay a dry cloth over the bag to keep the patient's clothes dry.

Parsley Poultice.

Fry in clean lard a cupful of chopped parsley, half a cup of lard, strain, dip a cloth in the grease, put it on the inflamed part. Excellent for inflammation.

Starch Poultice.

Mix starch with thick, sweet cream, spread on a cloth and lay on. To be used after a fly blister. Excellent.

Slippery Elm Poultice.

One large teaspoonful of the powder stirred into a little hot water, or equal parts of water and milk, is sufficient for an ordinary sized poultice; but the fresh bark pounded soft and covered with hot water and allowed to stand a few hours, and then thickened with a little wheat bran, makes just as good a poultice as the powdered bark. Spread on a cloth, cover with illusion, and grease with cream; lay it on the sore, change when it becomes dry. This is good for all kinds of local inflammations, wounds, sores, scalds, burns, ulcers, swellings, and gatherings. There is nothing better than the elm bark.

Lye Poultice.

Put a tablespoonful of wood ashes into a bag, tie it, and boil it in a pint of water twenty minutes, take out the ashes and thicken with cornmeal; stir in a teaspoonful of fresh lard, fill a small bag and apply warm.

Lilly-root Poultice.

Take the roots of the sweet lilly, pound them, and put on to boil in rich, sweet milk; when soft, thicken with bread crumbs. Very good for a gathering of any kind.

Hop Poultice.

Boil a handful of hops in a pint of water and one tablespoonful of vinegar, until very soft, then thicken with corn meal. Fill a small bag and lay where the pain is; apply moist and cover the bag with a dry cloth. Warm over when cool, and keep changing until the pain is removed. Good for inflammation, swelled face or sore throat.

Potato Poultice.

Boil and mash eight potatoes, put in a thin muslin bag, apply moist and as warm as the patient can bear it. It is considered better than bread, and retains the heat longer. Cover the bag with a dry cloth, to keep the patient's clothing dry. A poultice of peach leaves is most excellent to remove inflammation, dried or fresh.

Bread and Milk Poultice.

Boil sweet milk, thicken with bread, when soft spread on a cloth and lay on. Good for ulcers and gatherings.

Mush Poultice.

Boil a pint of water, thicken with corn meal, let boil fifteen minutes, stirring constantly. Fill a small bag a little more than half full, apply to the inflamed part; when cool change. It is best to have a half a dozen bags and fill in a clean one; wash the soiled ones out and put to dry. Some use only the two bags. Good for inflammation, gatherings and swellings.

Mustard Plaster.

The ordinary way is to mix the mustard with lukewarm water, adding a teaspoonful of flour to three of mustard. Lay the cloth on a heated plate, spread and cover with thin netting; cover with a warm cloth or plate and take to the sick-room. It must be watched closely or it will blister. Lay a warm cloth over the mustard to prevent the clothing from becoming damp.

A Mustard Plaster that will not blister.

Mix the mustard with the white of an egg. It will draw the same, and not blister even an infant.

Sand Bag.

Take some clean, fine sand, dry it perfectly dry in a skillet on the stove; make a bag, eight inches long and five wide, of flannel; cover with cotton or old silk to prevent the sand from sifting out; you can button the outside cover on; keep a common bag to warm the inside one in, and lay it on the stove or in the oven to heat; sand holds the heat a long time and is better than a brick or hot water. It is well to have two or three sand bags; they are very nice for cold feet in winter.

Toothache Remedy.

Alcohol, half a pint; tincture of arnica and chloroform, of each

one ounce; oil of cloves, half an ounce; mix, and apply with lint. Rub the gums on each side of the tooth.

Cure for a Sprain.

One-third salt, two parts lard; mix well and spread on a cloth, and lay on the sprain. Very good.

To Backen a Bealed Breast.

Take one-third chalk, two parts lard; pulverize the chalk, then mix well and grease a cloth, and lay over the part. Excellent.

Remedy for a Scald or Burn.

Mix sweet cream and flour into a thick paste, and spread on a cloth and lay over the burn; wrap up with other clothes to exclude the air. It will draw the fire out and smart very little, if any. It seldom blisters if applied immediately.

Cholera Balsam.

Best alcohol, one quart; gum camphor, one ounce; oil of cinnamon, half an ounce; winter green, half an ounce; laudanum, two ounces; sulphuric ether, two ounces; chloroform, four ounces. If you wish, you can put in a little molasses to sweeten, and a little red sandre to color. Keep in a glass-stopped bottle for use, as it will only retain its strength in such. Dose for adults: one tablespoonful three times a day, or a teaspoonful every two or three hours, as the case may require.

Cholera Remedy.

Equal parts of tincture of opium, red pepper, rhubarb, peppermint, camphor. Dose: from ten to thirty drops in three or four teaspoonfuls of water.

Dysentery.

Half an ounce of laudanum, half an ounce of sweet spirits of nitre, forty drops of oil of peppermint, half a pint of best brandy. Take a large teaspoonful with a little water and sugar every three hours, if necessary.

To Cure Night Sweats and Bed Sores.

Keep a bowl of fresh water under the bed. No matter how credulous you may be, the cure will be effected. I have never known it to fail in one instance.

To Cure Earache.

Use oil of spike. Drop a little on cotton; do not make it moist enough to run into the ear, or it will do harm. One trial is sufficient; you will never want anything better.

Cure For White Swelling—No. 1.

One handful each of wormwood, featherfew, tansy, balm, camomile, hyssop, one pint of rye whisky, one pint of vinegar; boil all together until almost dry, move to the back part of the stove to cool a little, then add the whisky, quickly cover, for it will blaze up and burn off in a few minutes. Fill in bags eight inches long, and five inches wide; use only one at a time; apply hot as it can be borne; change, refill when cold. Drink sweet fern tea.

Cure for Stiffness.

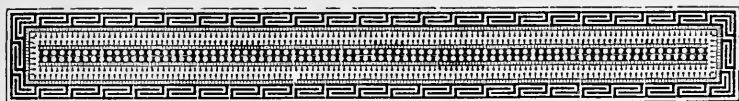
The same kind of herbs fried in fresh butter unsalted; take equal weight of herbs and butter; when the pain is eased, grease with this; use the poultice steadily for some time during the day, at night grease a cloth, lay on warm, wrap in a lap of cotton.

Cure For White Swelling—No. 2.

Take blue clay, shave it down to a fine powder, mix it first with a little water; lay the clay on the sore, and wrap a damp cloth around it; when it dries it will harden; wet it, take off, and put on a fresh one. After the inflammation is drawn out, just use the dry clay pulverized; sift through coarse muslin.

Troublesome Feet.

Persons troubled with feet that perspire or smell offensively can effect a permanent cure by bathing them every night or oftener, in a strong solution of borax, using a tablespoonful of pulverized borax to a basin of water. Two or three weeks of such treatment will probably be found sufficient.



COFFEE, CHOCOLATE AND TEA.

Roast Coffee.

Pick over carefully; wash and dry in a moderate oven; stir often with a wooden ladle or spoon. It can be dried on top of the range or stove, but will require more care and constant stirring. Roast with the utmost care, as the flavor depends on roasting. A small quantity should be roasted at a time. It should be done in a long dripping pan, stirring often. A tightly closed cylinder is preferable, which should be constantly turned over a moderate heat while it is parching; only roast until the berries are a dark-brown maroon and the aromatic oil is developed. The coffee must be evenly roasted and must be free of burnt grains, a few of which destroy the flavor of a large quantity. When done it must be tender and brittle. When partly cool stir in the white of a well beaten egg and it will require no further clarifying. Keep in a tightly covered tin case and grind, not too finely, and only as required for use; it loses its flavor standing unused.

Coffee—No. 1.

Seven tablespoonfuls of ground coffee. Pour over it two quarts of boiling water, and let set on the hearth and steep half an hour. Close the spout with a cork or roll paper tightly and fill it. Rinse your pot, if it be silver or Britannia metal, with boiling water; pour the coffee into it and serve hot.

Coffee—No. 2.

One tablespoonful of coffee for each person, and one for the pot, is the usual allowance; mix well with the white of an egg, and add sufficient cold water to moisten it. Stir it in a well scalded coffee-

boiler, pour in half the quantity of boiling water needed, allowing a pint less of water, then the tablespoonfuls of coffee, cork the spout; when ready to serve add the remainder of the boiling water. Boil seven minutes. If boiled long it is strong and the flavor is not as pleasant.

Coffee with Whipped Cream.

For nine cups of coffee of medium size, take one cup and a third of cream, whipped light with a little sugar. Put into each cup a sufficient amount of sugar and two teaspoonfuls of boiling milk; fill the cups with coffee and place on the top of each a heaping tablespoonful of whipped cream, and give a slight stir to each cup. This is a French preparation and a popular drink. It is a nice addition to either chocolate or cocoa. A little vanilla is often added to these as a flavoring which takes off the over-rich taste.

Café au Lait

Is a common beverage among French people. It is made with a quart of clear strained coffee, a quart of boiling milk; sugar to taste, whipped up with the whites of three or four eggs. Rinse the coffee-pot with hot water, and pour in the coffee and milk alternately. Cover closely for three or four minutes; put a spoonful of the whipped and sweetened white of egg in each cup.

Chocolate.

Grate half a cake of the best chocolate, and pour over it a quart of boiling water; boil fifteen minutes, and add one pint of rich milk, let boil five minutes more, and serve hot. Sweeten to taste.

Cocoa.

Take three tablespoonfuls of cocoa and three of chocolate; dissolve in a quart of boiling water, boil hard fifteen minutes, and add one pint of rich milk; let boil five minutes more, and serve hot; sweeten to taste. This is enough for five persons.

Cocoa for Invalids.

Pour a quart of boiling water over a teacupful of the shells,

cover tightly and boil one hour. Let it stand for several hours, then carefully remove with a spoon every particle of oil, then heat it and add a cup of boiling milk; sweeten to taste. This can often be taken when other beverages cannot be retained on the stomach.

Tea.

Scald your teapot with boiling water and allow a teaspoonful of tea for each person and one over; pour over it the required amount of boiling water, cork the spout while the tea is drawing to retain the aroma and allow the tea to stand and infuse for seven minutes. Rinse your teapot if it is silver or Britannia metal with boiling water, pour the tea into it and serve hot with rich cream. To insure it keeping hot while serving in a different teapot from that in which it is made, the help of a "cosy" is needed to make it to perfection. A "cosy" is a wadded cover made to fit the teapot. It is generally shaped in two half circles, stitched around, wadded and lined, and corded. It can be made very ornamental of silk, satin or cashmere, embroidered or quilted.

Iced Tea.

Prepare tea in the morning, making it stronger than usual; strain and pour in a glass bottle or jar and set in the ice chest until ready to use. If you prefer sugar in your tea, make it sweeter than usual; add the sugar when you have made the tea. Serve clear in goblets, one-fourth filled with finely cracked ice; add a slice or two of lemon to each cup of tea, and a little of the juice.

Tea—"a la Russe."

Place a piece of peeled, well sugared lemon at the bottom of each cup; pour over it the tea, hot and strong. Iced tea can be served in the same way.





TEMPERANCE DRINKS.

Mead—No. 1.

Two gallons of warm water, two pounds of white sugar, one pint of hop yeast, one tablespoonful of grated lemon, one tablespoonful of ginger. Let it stand in a warm place about ten hours, then bottle. Flavor with wintergreen, or anything you prefer. Mix the sugar and spice in a crock, then put in the water and flavoring; add the yeast when lukewarm. If you want it very sharp, add the well beaten white of an egg.

Mead—No. 2.

Three pounds of brown sugar, one pint of molasses, one-fourth pound of tartaric acid; mix, and pour over this two quarts of boiling water, stir until dissolved, when cold add half an ounce of essence of sassafras, and bottle. When you wish to drink, put three tablespoonfuls in a glass half full of ice water, add a little more, then half a teaspoonful of soda.

Mead—No. 3.

Two and a half pounds of white sugar, two and a half gallons of warm water, half a tablespoonful of ginger, half a tablespoonful of cinnamon, one pint of hop yeast; flavor to taste. When lukewarm, add the yeast.

Ginger Beer—No. 1.

Half a pint of molasses, half a pint of yeast, half a tablespoonful of ginger, four quarts of boiling water, put the spice in the boiling water, then add the molasses; when lukewarm stir in the yeast. Let stand in a warm place ten hours, then put in jars or a crock and cover. It is ready for use in forty-eight hours.

Ginger Beer—No. 2.

Ten quarts of cold water, one pint of molasses, half a pint of yeast, and two tablespoonfuls of ginger. Stir it up at night, and bottle it; next day stir it again.

Lemonade.

One-half pint of water, one lemon, sweeten to taste, one-half pint of finely crushed ice; grate into it a little nutmeg.

Pine Apple Syrup.

Pare and cut the pine apples into small pieces and to every three pounds add a quart of water. Cover them and boil until very soft, then mash and strain. To one pint of this juice add one pound of sugar; boil to a rich syrup, add the juice of one lemon just before taking from the fire. Some lemons become bitter when boiled. Put in bottles and cork tightly.

Currant Syrup.

Prepare the currant juice as for jelly; make a syrup of one and one-quarter pounds of sugar and one pint of water; boil and skim it, then add the currant juice, pint for pint, and boil it for fifteen minutes; cool and bottle for use. You can give it the flavor of raspberries by adding the juice in the proportion of one-quarter to that of the currant juice.

Lemon Syrup.

Squeeze the juice out of one dozen lemons, strain it and add half a pint of water and one pound of sugar; simmer until it becomes clear; bottle and cork tightly.

Vanilla Syrup.

Boil one pound and a half of white sugar in one pint of water fifteen minutes, then put in one vanilla bean and half a cup of water, and boil until reduced to one pint again, then strain through a flannel bag and bottle close.



THE LAUNDRY.

To Remove Stains.

To remove coffee or fruit stains in table-cloths, pour boiling water on them and let remain until cold; rub out before putting them in soap suds; the soap will set them. To remove ink stains, rinse out first in cold water, then soak in sweet milk over night; if not out, let it remain in the milk two or three days, changing the milk to keep it sweet. I have never known it to fail. I have used it on carpets with equal success. An old stain will require two or three washings. Stains on white goods can be removed with lemon juice and salt; lay in the sun, and wet as it dries.

To Set Colors.

To brighten yellow colors wash in soft soap suds. A little salt in the rinsing water will brighten black, green and blue colors. Alum is excellent to set green blue. Vinegar in the rinsing water of red and pink calicoes will brighten them; use in small quantities; too much will fade. One tablespoonful of salt to a pail of water, half a cup of vinegar to a pail of water, one tablespoonful of alum to a pail of water.

Shirt Polish—No Better.

Use Niagara gloss starch, half a pound. Directions to make the starch: Mix the starch with a little cold water, add half a pint more cold water, then put a little liquid blue into it and mix well. At the same time have a quart of boiling water on the stove. Put first a lump of white sperm the size of a large hickory nut, white wax the same; let melt in the boiling water, then stir in your

mixed starch and let boil; stir all the time for ten minutes. Use polishing irons to finish when you iron the shirt.

To Wash Woolen or Chintz.

Ten cents worth of soap tree bark; for one dress pour on a gallon of cold water, set on the back part of the stove and let steep three or four hours and then strain it. If woollen, wash in the solution and dry without rinsing; when half dry iron on the wrong side. For chintz, use the same amount as above, only rinse in weak salt water to set the color. Never use this amount for more than one dress, and use only for black goods. Excellent.

How to Iron Cuffs.

Cuffs that are laundried at home often fail to please. They are ironed out flat, and when the buttons are put in the cuffs blister and wrinkle. This can be avoided if the laundress only knows how to iron the cuffs until perfectly dry, and then takes the broad end of the flatiron and, pressing very hard on the edge, places it at one end of the cuff and slowly goes over the length of it. The cuff will roll as the iron leaves it. This is so simple an operation that one is likely to succeed the first time she tries to do it.

Transparent Toilet Soap.

Cut fine one and one-fourth pounds of best rosin bar soap, put in a clean vessel, then add one pint of alcohol. Scent with any kind of oil or essence combined that you choose; heat from three to five minutes, which is sufficient, stirring to dissolve the soap, then strain and cake in whatever form you please. This soap will remove from cloth, silk or merino, paint, tar, grease or oil, without disturbing colors or injuring it in any way. Its quality as a shaving soap is unsurpassed by any in use. It will also remove tar from the skin. Directions for using: Rub this soap on the soiled spots, then with a rag, in the form of a ball, dip in warm water and rub on the soap until the spot is removed.

Soap that will Remove Tan.

Take two cakes of Windsor soap, scrape them, then add a wine-glassful of lemon juice and a wine-glassful of cologne; mix all together, then make into cakes and lay aside to harden.

Variegated Toilet Soap.

Soft water, three quarts; nice white bar soap, three pounds; salsoda, two ounces; Chinese vermilion and Chinese blue, of each, as much as will lie on a five-cent piece; oil of sassafras, half an ounce. Shave the soap fine and put it into the water as it begins to boil. When it is dissolved, set it from the fire; take out a cup of the soap and stir in the vermilion; take out another cup of the soap and stir in the blue; then pour in one of the cups and give two or three turns only with the stirring stick; then put in the other in the same way, and finally pour into a suitable box, and when cold it can be cut into bars, or it can be run into moulds if desired. It will become hard in a short time, giving most excellent satisfaction. If stirred thoroughly after putting in the colors, it would be all of a mixed color, but giving it only two or three turns leaves it in streaks most beautiful.

White Hard Soap With Tallow.

Fresh slacked lime, salsoda and tallow, of each two pounds; dissolve the soda in one gallon of boiling soft water; now mix in the lime, stirring occasionally for a few hours, after which let it settle, pouring off the clear liquor and boiling the tallow therein until it is all dissolved; cool it in a flat box or pan, and cut into bars or cakes, as preferred. It can be flavored with sassafras oil as the last by stirring it in when cool. It can be colored also if desired, as mentioned in the variegated toilet soap.

Hard Soap Lard.

Salsoda and lard, of each six pounds; stone lime, three pounds; soft water, four gallons; dissolve the lime and soda in the water by boiling, stirring, settling and pouring off; then return to the ket-

tle (brass or copper) and add the lard and boil until it becomes soap; then pour into a dish or moulds, and when cold cut it into bars and let it dry. It would be better than half the toilet soaps sold if an ounce or two of sassafras oil were stirred into this amount. This soap is said to irritate salt-rheum less than other soaps.

Roraback's Compound Chemical Toilet Soap.

Take one and a half gallons of clear water, hang it over the fire and as soon as it boils put in six pounds of Colgate's opodeldoc, having it shaved, up fine, one tablespoonful of spirits of ammonia, one tablespoonful of spirits of turpentine, one tablespoonful of spirits of wine, add one-fourth of a pound of salsoda. Boil all together for five minutes or until well dissolved; stir it well as soon as it is dissolved, put it down by the fire, take one pint of the hot fluid, pour it into a bowl and take as much Chinese vermilion as will lie on a ten cent piece; put it into the bowl of hot fluid and stir it until well mixed; then pour into the pot of soap and stir it two or three times; then pour it all into vessels and let it cool, when it is fit for use. This makes eighteen pounds, and it will become hard and solid in a few weeks. The Colgate's opodeldoc can be gotten from Colgate, of New York, a soap manufacturer. You can find his address at any good drugstore on a bar of his soap.

For Washing Clothes.

Take six gallons of clear water, three pounds of Colgate's opodeldoc, one pound of salsoda, four tablespoonfuls of spirits of ammonia, four tablespoonfuls of turpentine, and four tablespoonfuls of spirits of wine. Boil until well dissolved; as soon as cold it is fit for use. This makes fifty pounds of jelly soap.

DIRECTIONS.—Make strong hot suds, put in the clothes to be washed over night; next morning rub the wristbands and collars a very little, then wring them out, put them in another good suds, and boil them, and then rinse them in clear water, and hang them up to dry.

Directions for Improved Stamping.

Lay the goods to be stamped on a smooth, even surface; then arrange the pattern in position, rough side up. Hold the pattern in place at the right hand corner, by a heavy weight; and on the left by the hand. Take up some powder on the pouncet and rub evenly and carefully over the perforations, taking up more powder as occasion requires. When you think the impression is perfect, lift the left hand side of the pattern carefully to see; if not, rub on more powder; then remove the pattern, lay soft paper over the stamping, and press thoroughly with a hot iron. If the goods is velvet or plush, do not press, but hold the stamping in front of a brisk fire until it will not rub off. If you are using blue powder, a little more heat will be required than if you are stamping with white powder.

TO MAKE THE POUNCET OR DISTRIBUTING PAD.—A large spool, or the lid of a round wooden box answers nicely; over this sew firmly a piece of chamois skin, or kid glove. This answers as well as the pouncet you would otherwise have to buy. The chamois skin is best.—*Toledo Weekly Blade.*

Prepared Powder for Stamping.

Get one ounce each, of Prussian blue, and rosin; pulverize the latter thoroughly, then rub the two together through a piece of cheese capping or thin muslin, and it is ready for use. Take a piece of old flannel four inches wide and twelve inches long, roll it tightly, wind and tie securely a string around one-half for a handle; next lay your cloth for stamping on a table, pin the pattern on rough side up, and dip the loose end of the swab into the blueing, and rub gently on every part of the pattern, then lift it off carefully and lay a paper on the cloth, and press with a moderately hot iron; raise the iron every time you move it, and be very particular to press every part, as that with the rosin sets the blue. It is a good plan to try first on old cloth until you learn.—*The Household.*

To Remove Paint from Clothes.

Chloroform will remove paint from clothes without injuring the softest fabric.

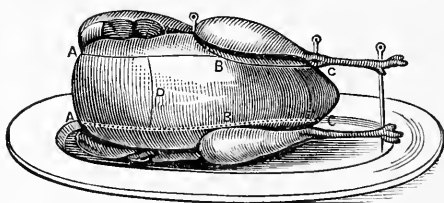




CARVING.

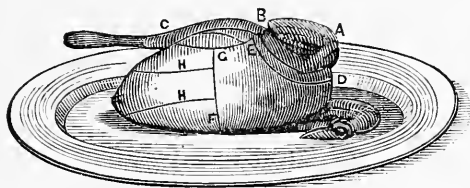
Carving is not a natural endowment, but, like everything else, requires study and practice. It is a nice thing to be an expert in this line, to be able to carve with ease and elegance. This accomplishment may be acquired by almost any lady or gentleman. We propose to lay down a few short rules, which, if carefully observed, will make any one a good carver. Knowledge is power only when it has an application to practical purposes.

The first essentials are a good carving knife and fork. The knife should be put in edge before it is brought to the table, and the carver should always have sufficient room for the free use of his arms. The plate containing the article to be carved should be placed as near the carver as possible, so that he may execute his work in a graceful manner. It requires more skill to carve poultry than anything else.



In carving a fowl, it should be laid with the breast uppermost, the head to the right, the fork placed in the centre of the breast. Cut off the wing nearest you first, by inserting the knife at the joint at *a*, and carrying it through to *b*, when the wing is easily detached. Next the leg or what is called the first joint, then the

second joint; by inserting the knife at *b* cut downward as far as *c*, separate the ligature near that point, and then turn the leg back with the fork and the parts will give way. Remove the joints on the opposite side the same way. Slice off the breast on both sides, then take off the merry-thought at *d*, which will be easily removed by inserting the knife according to the line marked and bending it back. Next remove the neck bones *e* to *d*. By a little pressure of the knife they will break off from the part that sticks to the breast. Then separate the breast from the body of the fowl by cutting right through the ribs to the points *e* and *e*.

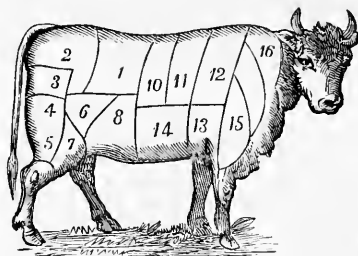


Then turn the fowl back upwards on your plate as shown in the second figure; put your knife into the bone, midway between the neck and the rump, as seen in the lines from *g* to *f*; and by raising the lower end there will be no trouble to separate. Then take off the two side bones at *h h*, which completes the operation. An experienced carver always retains his seat, never makes a mis-cut, or shows the least embarrassment.

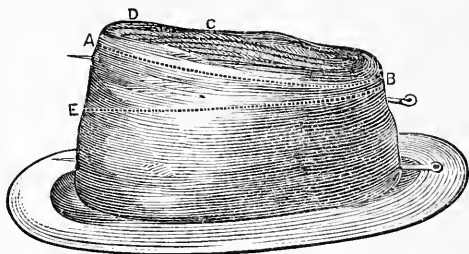
JOINTS.

Which are the principal staples of dinners, deserve special notice at our hands. There is an art in carving these as well as fowls, but they are unfortunately oftener cut than carved.

BEEF.



NAMES OF JOINTS.—Hind Quarter.—1, Sirloin; 2, Rump; 3, Aitch Bone; 4, Buttock; 5, Mouse-buttock; 6, King Piece; 7, Thick Flank; 8, Thin Flank; 9, Leg; 10, Fore-ribs—five ribs.



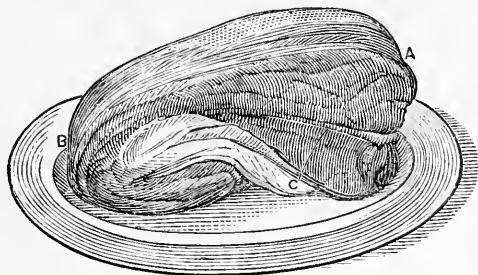
Aitch-bone or H. Bone of Beef is a favorite joint in salt beef. When it is boiled the first cut should be laid aside as it becomes hard and dry by boiling. The outer slice should be taken off in the direction of *a* to *b*, then cut thin slices across the grain. In helping the plates, give each a little of the marrowy fat at *c*, and a little of the solid fat at *d*. The line *e b* indicates the best cuts of the joint.

A Round of Beef

Is to be carved very much like the edge-bone. First cut away the irregular outside pieces, then cut broad thin pieces, serving a little of the under fat with the lean.

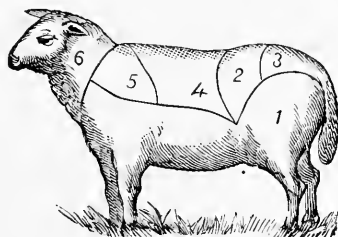
A Brisket of Beef.

This is easily carved. All that is necessary is to cut down to the bone the long way; but it is all-important that this should be cut in thin slices.

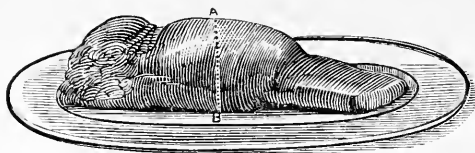


In Carving beef, lamb, mutton and veal, always cut across the grain. Carve in thin slices from the side next to you, in the direction from *b* to *a*, which apportions the fat with the lean. The tenderloin is underneath, and as many prefer that, it must be turned, and cross slices cut from thence, beginning at the point *c*.

MUTTON OR LAMB.



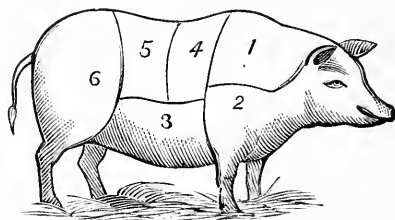
NAMES OF JOINTS.—1, Leg; 2, Loin, best end; 3, Loin, chump end; 4, Neck, best end; 5, Neck, Scrag end; 6, Head; 7, Breast; 8, Shoulder. A Chine is two Necks; a Saddle is two Loins.



A Leg of Mutton.

In carving a leg, turn the knuckle to the left, plant the fork firmly on the side of the joint, and begin by cutting across near the middle, to the bone according to the line *a b*. A small piece of fat should be served along with each slice when it is desired.

PORK.



NAMES OF JOINTS.—1, the Spare-Rib; 2, the Hand; 3, the Belly or Spring; 4, Fore-Loin; 5, Hind-Loin; 6, Leg; 7, Head.

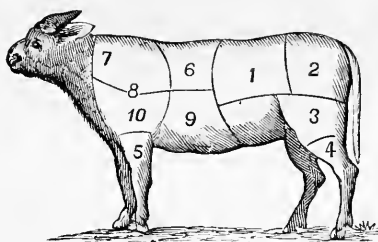
A Leg of Pork

Should be carved very much like a leg of mutton. When boiled, the slices are served thinner than when roasted.

A Loin of Pork

Should be jointed by the butcher when purchased; then all the carver has to do is to separate the meat into chops, beginning at the narrow end, and putting one chop on each plate.

VEAL.

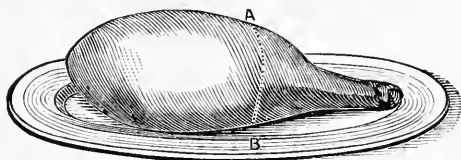


NAMES OF JOINTS.—1, Loin, best end; 2, Loin, chump end; 3, Fillet; 4, Hind-knuckle; 5, Fore-knuckle; 6, Neck, best end; 7, Neck, scrag end; 8, Blade-bone; 9, Breast, best end; 10, Breast, brisket end.

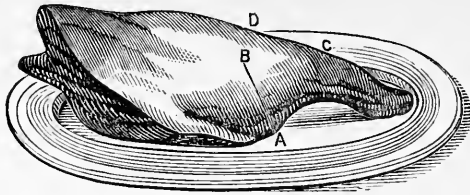
A Fillet of Veal

Is carved in the same way as a round of beef. In serving, each dish should contain a little of the stuffing, and a small portion of the fat.

HAM.



It is necessary to observe certain rules in carving ham. The slices should be thin, but not like wafers. The popular mode of carving ham, is to begin cutting your slices at the line indicated by *a b*, and proceed toward the thick end. The most economical way is to begin at the knuckle and slice upward. The knuckle is best dried and baked. Mutton and pork hams are served in the same way.



A Tongue

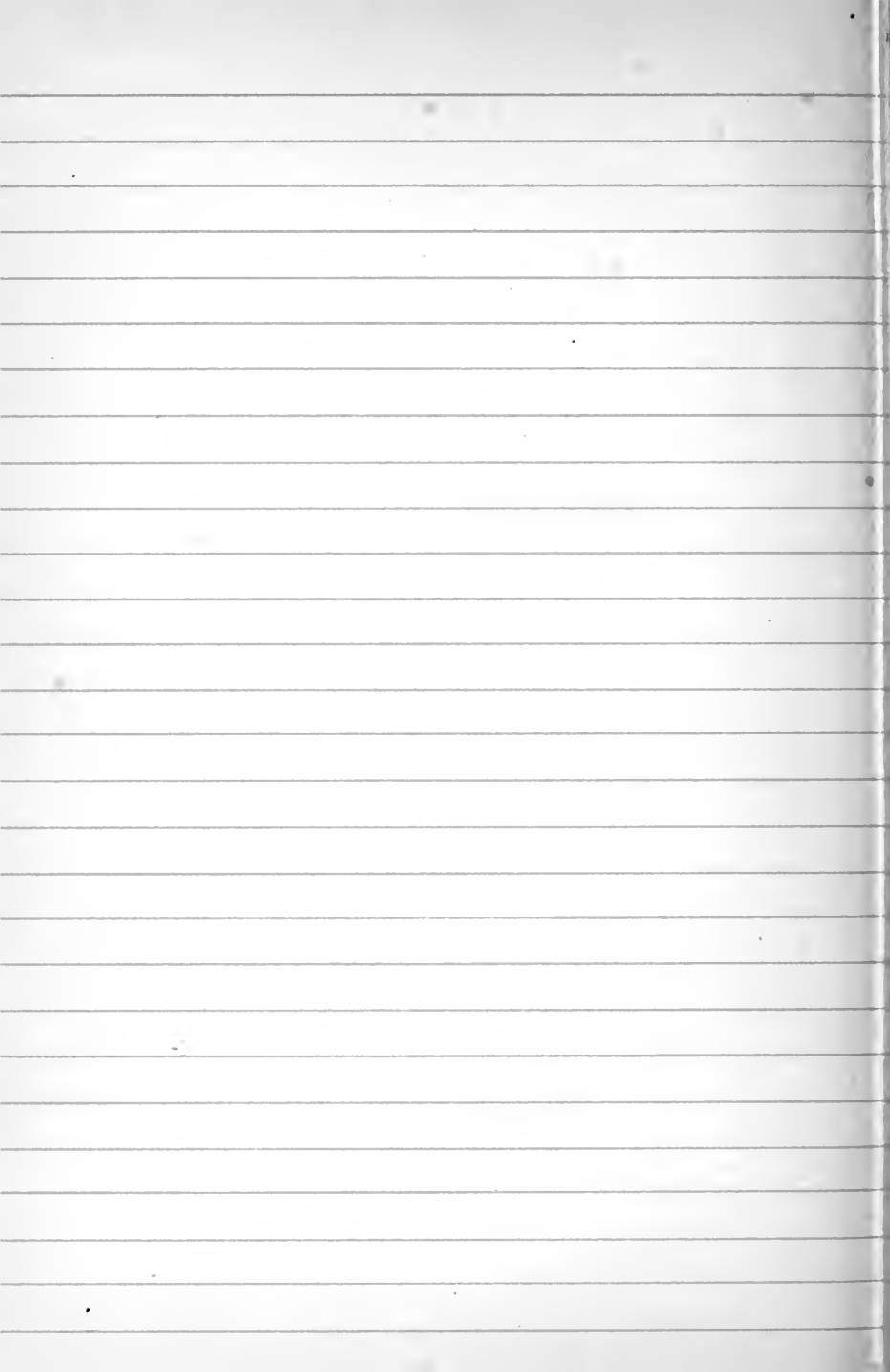
Can scarcely be carved too thin, as its delicacy depends largely upon that. It should be cut nearly through at the line *a b*. The centre slices are always preferred, being delicious when properly cut. Those who ask for it may be helped to fat from the under side.

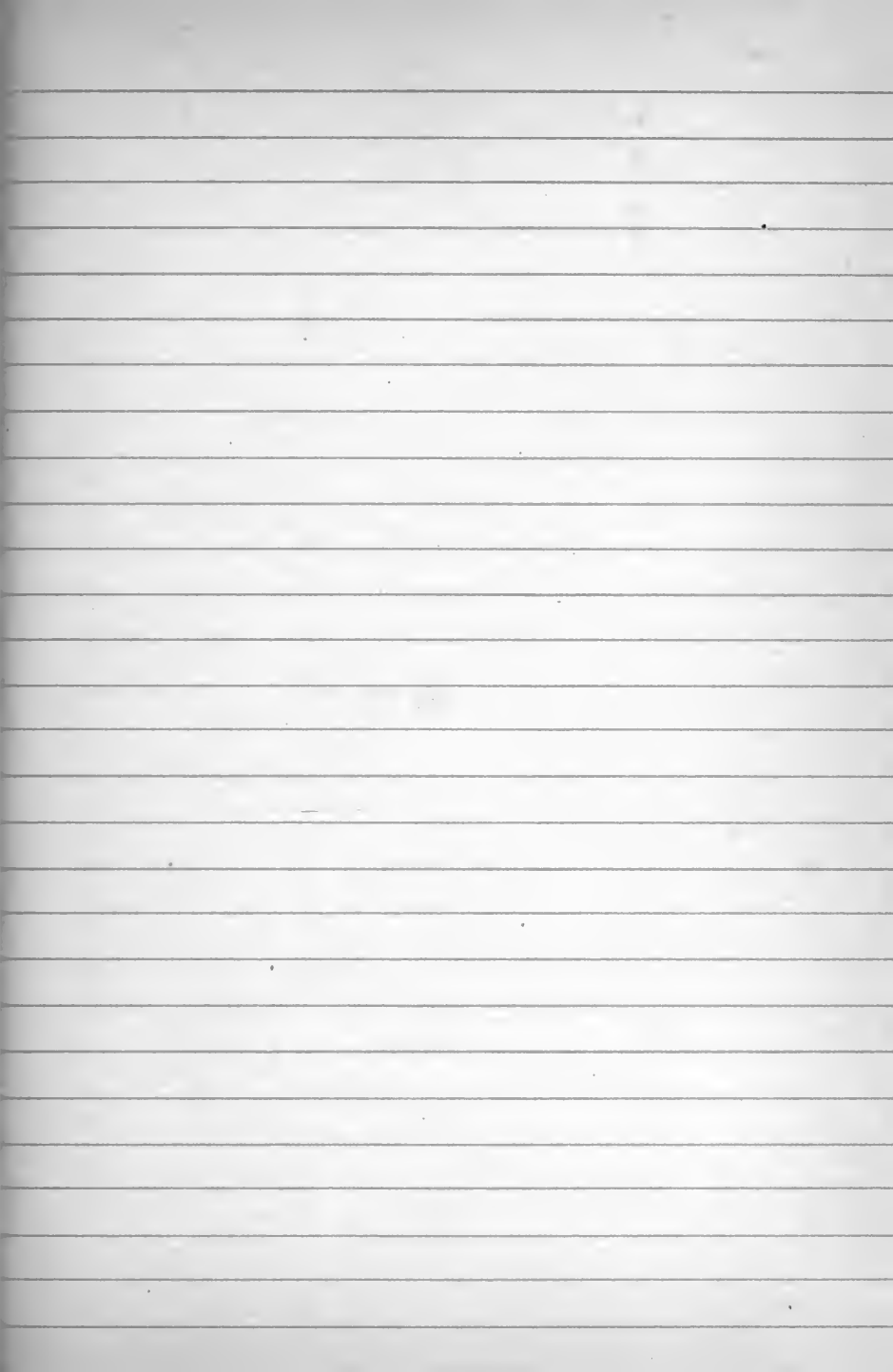
FISH.

It does not require a great deal of skill to carve fish, but it should be done with great lightness of touch to prevent the flakes from breaking, which always adds to the beauty of cod and salmon.

HOW TO SERVE.

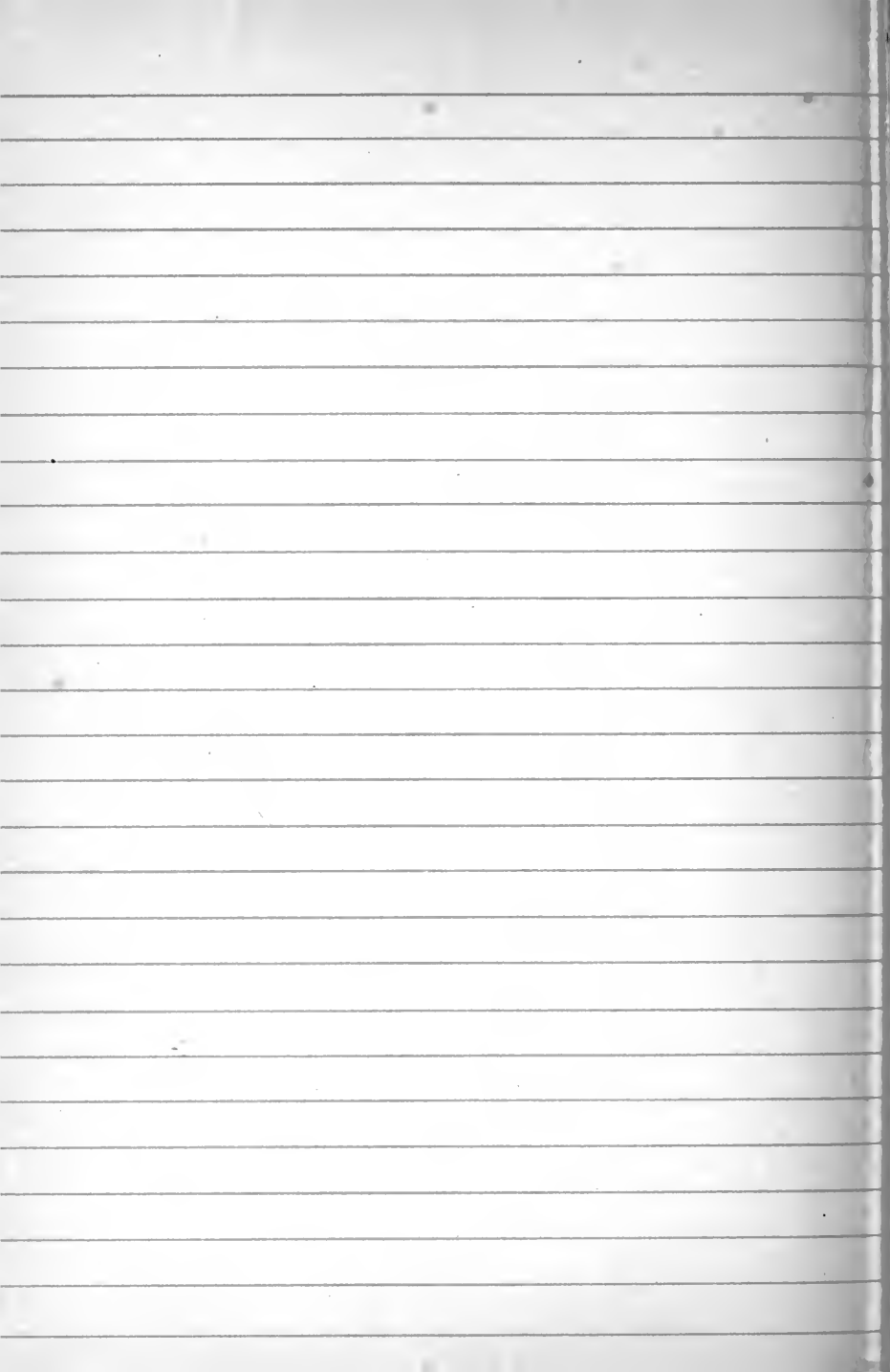
The carver should help the plates, and the waiter hand them round, always exercising his own judgment as to what cut he shall put on each plate. The commonly practiced mode of asking each one what choice they prefer is very objectionable, for in this way those who come last may not be accommodated. Always serve ladies before gentlemen.

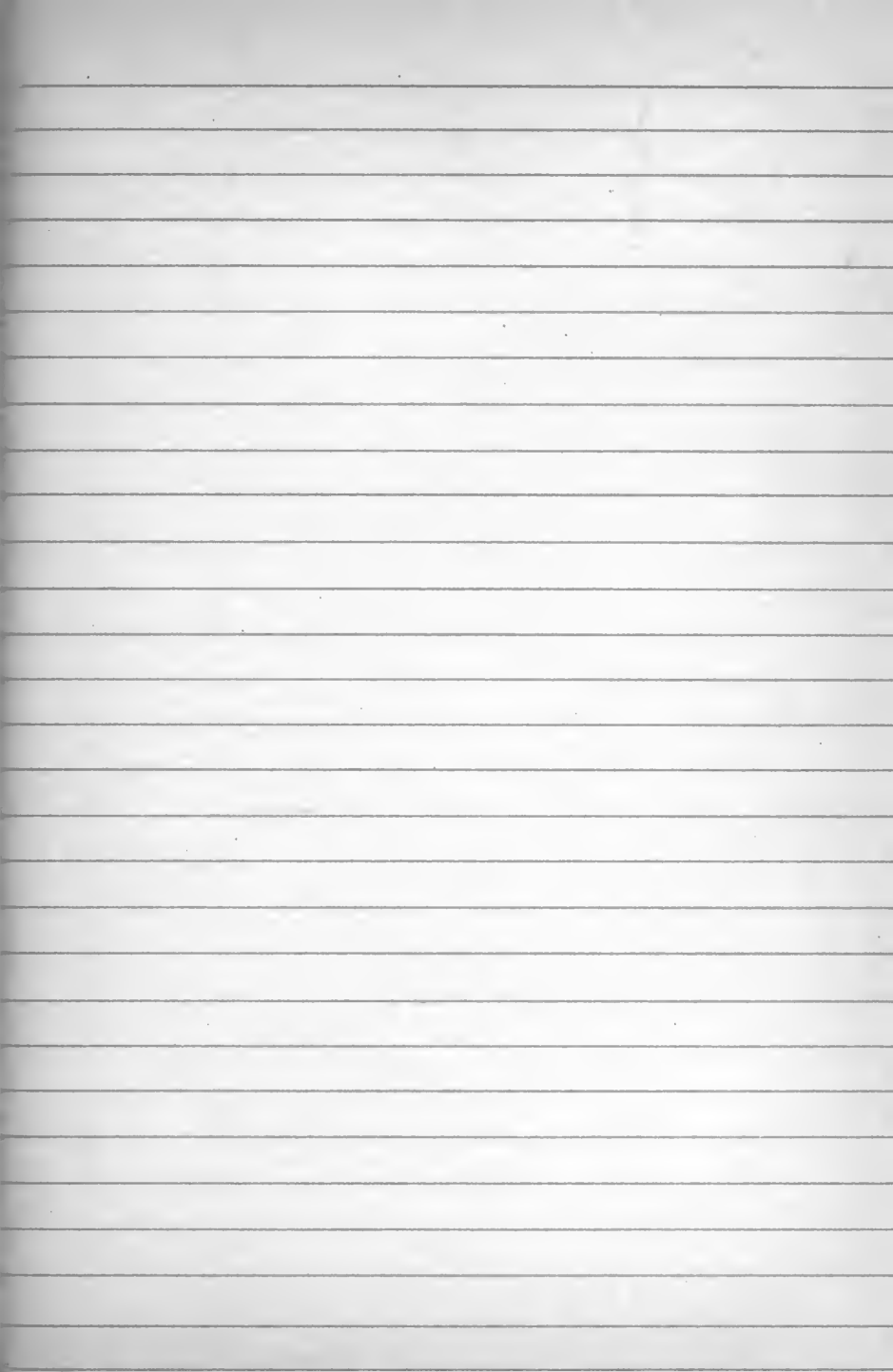






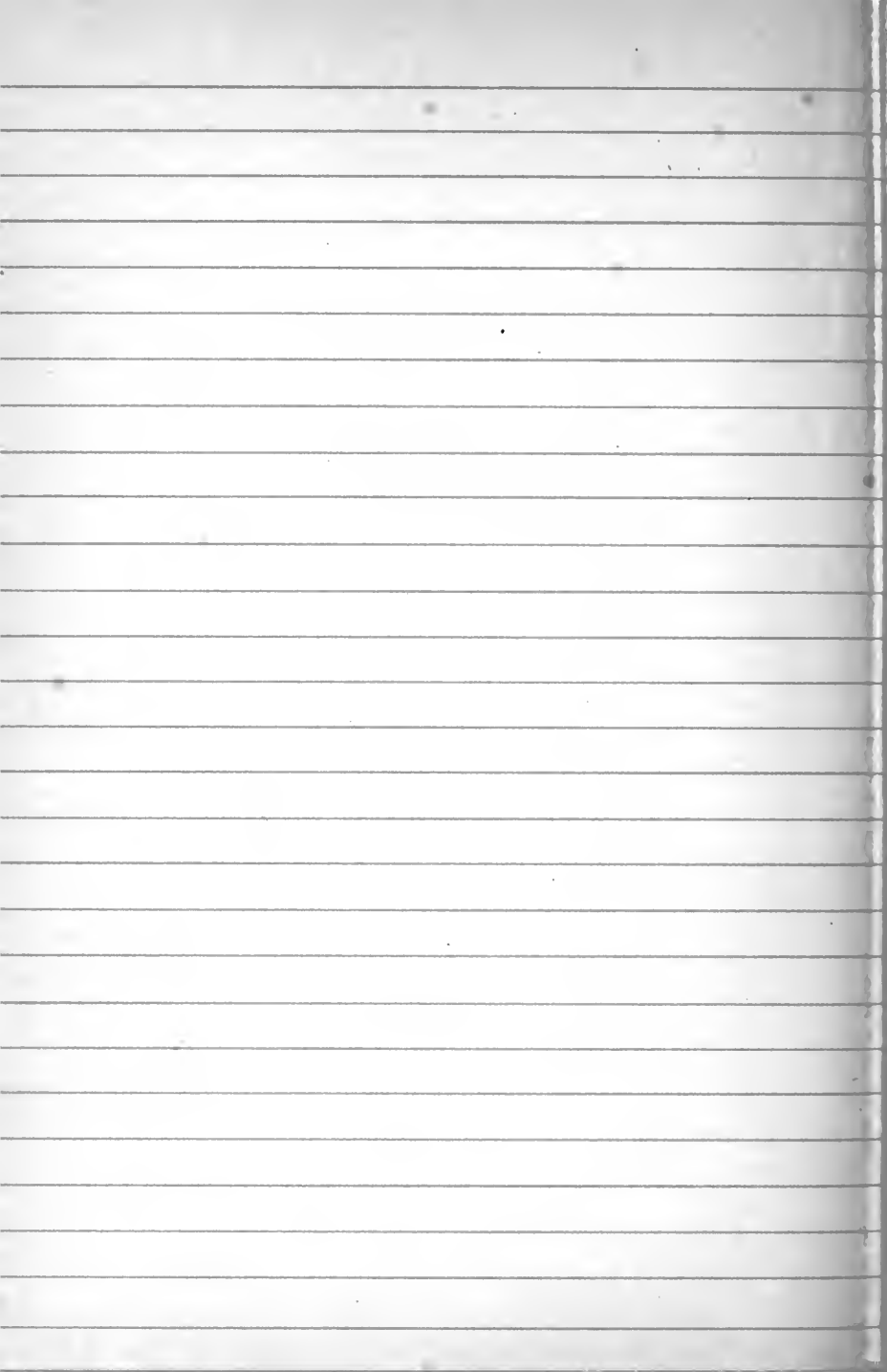


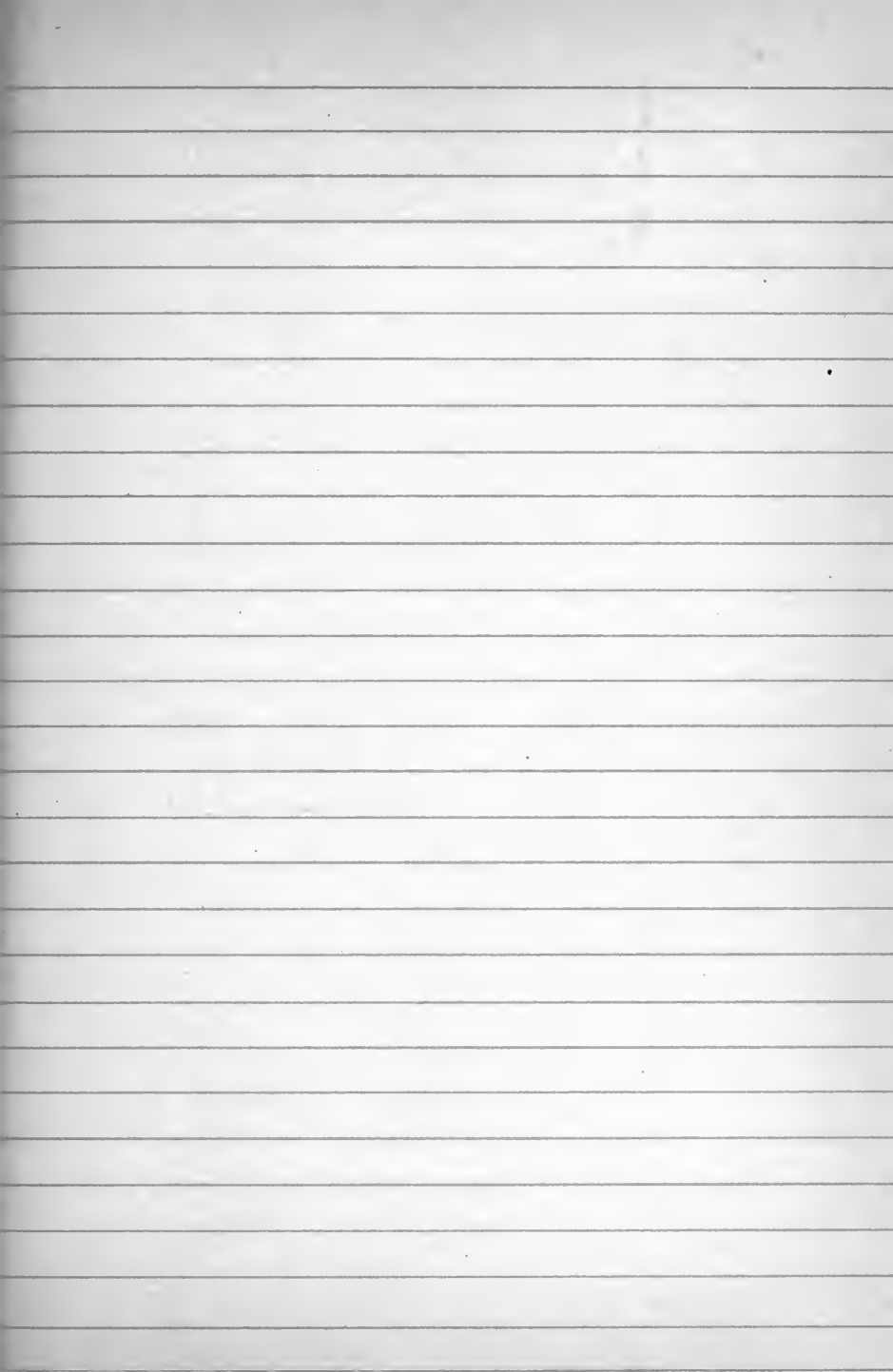






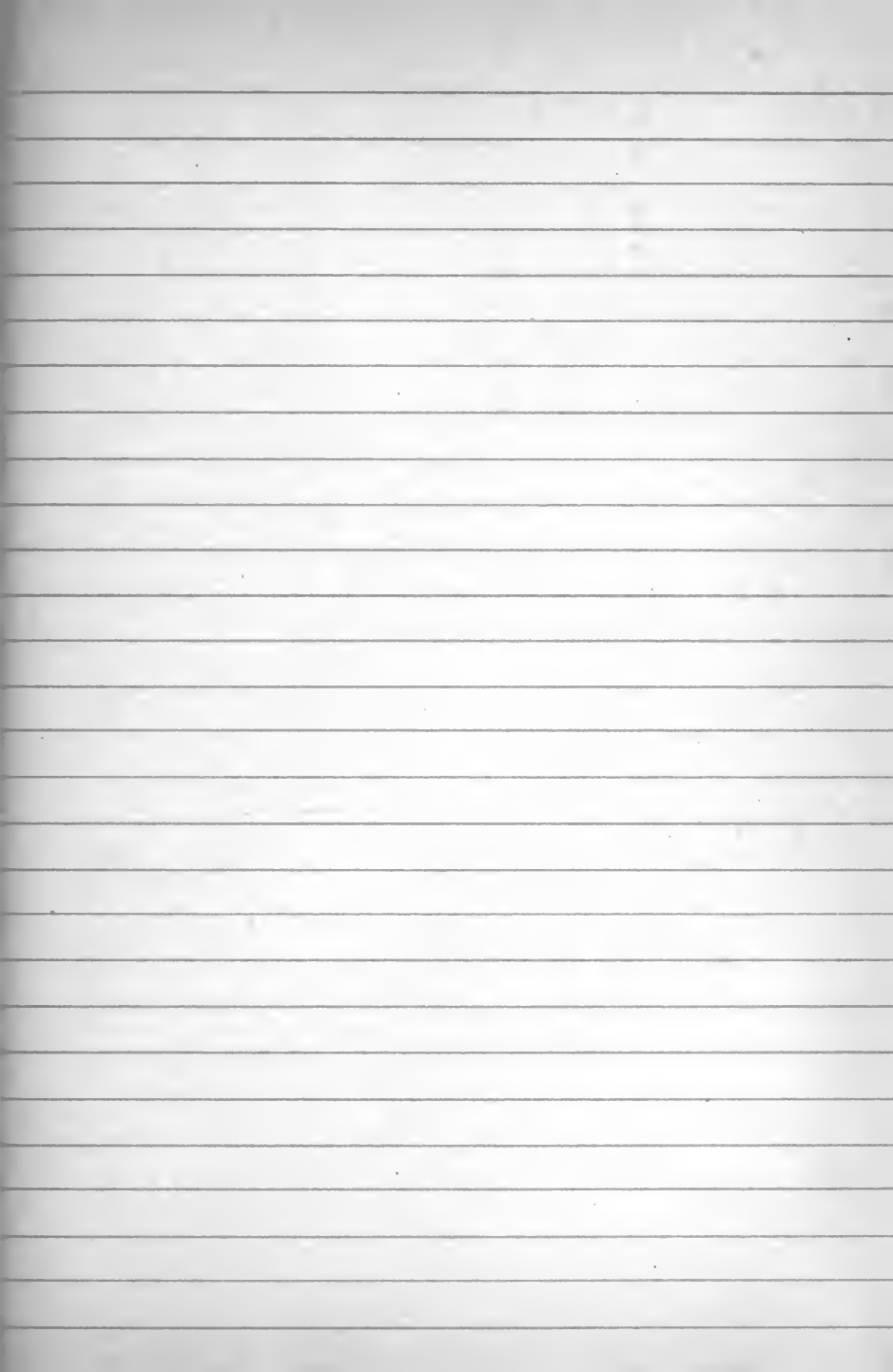














THE DINING-ROOM.

The importance of this room is not to be overlooked in the building and furnishing of a house. All the money and taste must not be expended on the parlor, sitting-room, and bed-chambers; the dining-room comes in for its share. It should be made as beautiful and attractive as circumstances will permit. If we deny our homes of beauty, we make a serious mistake in the beginning of life, and deny our children their natural inheritance. We do not advocate extravagance, for it is one of the crying evils of the age; and in nine cases out of ten, brings poverty and sorrow as its fruitage. Our people, as a rule, live too fast; the poorer classes try to imitate their richer or more prosperous neighbors, and the rich go beyond their income, and hence come to grief. I wish I could by pen or voice say something that would have a tendency to check the extravagant notions, which have shaken the whole fabric of society. Beauty does not always imply extravagance, and there is a happy medium which we should try to strike in arranging and furnishing our homes.

All cannot command money, but all may display taste; the humble home may be attractive, if not gaudy. And after all, is it not the ornamental, rather than the useful and substantial, that costs more labor than money, that makes the home attractive?

The dining-room should be as bright and cheerful as possible, for there husband, and wife, and children, meet together three times a day, not simply to supply the demands of the body, but for social chat and intercourse. As the meal hours are the social hours of the day, they should be of sufficient length to afford the

greatest sociality. Here at least we might profit by imitating the example of our English cousins, who take sufficient time at every meal to make it an enjoyable occasion. To have good spirits, we must have a good stomach; therefore, we should take sufficient time to masticate the food, and not gulp it down in a hurried manner.

Some attention should be given to the decoration or tasty arrangement of the table, as it will not only please the eye, but go very far toward tempting the appetite. A bouquet of flowers, which may often be procured with little cost in the summer season, is better than a meal in some houses. This is not a book on etiquette, and yet perhaps a few general rules on formal or party meals should be given.

DINNER.

The dinner has always been considered the important meal of the day, and its etiquette has been studied with the greatest care. We cannot claim any originality in this country, as our rules are simply the modified forms of English and French customs.

The table should be arranged to suit the number of the guests, and the linen clean and spotless, and napkins of the same texture folded and laid upon the plates. A vase of sufficient size may be placed in the centre of the table filled with choice flowers, drooping ferns, and trailing smilax. Sometimes small bouquets containing fine cut flowers and trailing vines, are interspersed throughout the table. Custom sanctions the arranging of fruit and small cakes in fine cut glass dishes, ornamented with green leaves. In arranging the plates special attention must be given to the comfort of the guests. The knives, forks, and spoons, that will be needed for all the courses, may be laid at each plate; or, if it be preferred, these may be brought in with each new plate, and one fork laid at the left of the plate, the right side being uppermost, and the knife laid at the top of the plate, with the edge toward the plate. The spoon is always laid at the right side; the glass to be filled with water is set at the right-hand side.

The Order of Going to Dinner.

This will be the same as in general society. Before the time arrives the hostess will indicate to each gentleman the lady she wishes him to escort. When dinner is announced, the host should give the signal for starting by rising and giving his arm to the lady designated for him, and the other guests will follow his example. Each gentleman offers the lady assigned to him his right arm and escorts her to a seat at his left. The last to pass into the dining-room will be the hostess and her escort. The distribution of seats in a large company is always embarrassing, and requires some tact to do it well, but the matter is greatly simplified by placing a card with the name of the guest on the plate intended for him. A dinner consists of courses. We shall not attempt to name any bill-of-fare, as these will differ, according to the taste of the host and hostess. The hostess always sits at the head of the table, and the host at the foot, with the side-board at his back. The soup is always served first, and constitutes the first course. The attendant places each dish in turn before the hostess, and host, as shall be hereafter indicated. If there should be only one kind of soup served, it should be placed before the hostess with as many plates as there are seated guests. If two kinds, one should be placed before the host. As each plate is ready it is received by the attendant on a salver, and set before the guest from the left. When ready for the second course, the plates are removed, and fish is served, which may be declined or received, according to the taste of the guest. Then come the meats as the third course, accompanied with side dishes. The latest custom is to serve but two kinds of vegetables with each dish. The roasts and joints are placed before the host, who is supposed to understand the rules of carving. The carver should serve meat as he cuts it, so far as practicable, but care should be taken not to serve the plates too bountifully. It may be assumed that all will relish a piece of breast; and after that is served, it will be in taste to ask, "What part do you prefer?" After the meats, the plates and silver are removed, the crumbs

brushed into a crumb tray, and the dessert is brought; also, fruit knives, finger bowls, and fruit plates. The coffee is served after the dessert, and custom requires it to be strong and black, without sugar or milk. Two hours is the time given to the party dinner. The hostess will give the signal for leaving the table by pushing back her chair, when the ladies return to the drawing-room, and the gentlemen to the library or smoking-room. In a half hour tea is served in the drawing-room, the gentlemen joining the ladies; soon after the company will be at liberty to depart.

Table Arrangement.

We have already given a general outline of what will be required, but perhaps some additional particulars will be necessary to make our article complete. The dinner napkins which are folded in a smooth square, with two edges turned back, should be laid upon the plates, with a small piece of bread or cold roll placed on the top, being half concealed under the compartment of the fold. The small or individual salt dishes are not used at the dinner table, salt and pepper stands being distributed over the table.

It is not considered in good taste to have a great variety of dishes. Heavy silverware has been largely displaced, or superseded, by porcelain or glass. Fine cut-glass of different shades and tints, is used at the most fashionable dinners. Candles are largely used, instead of lamps and gas.

BREAKFAST.

This is the least ceremonious and most social meal of the day. There was a time when breakfast parties were little known, but in recent years they have been growing in popularity. They are especially designed for literary men or men of leisure; business men are necessarily debarred because of other engagements. Ladies often prefer them because they are less formal and expensive than dinners. The most fastidious occasionally enjoy a meal when ease and simplicity are the prevailing characteristics. Some taste, however, is required in arranging the table and getting up the bill-

of-fare. The table-cloth may be the whitest linen, with napkins to correspond, or they may be of damask, as the mistress shall prefer.

There should be a greater array of glass than silver, with ornamentation of fruit and flowers.

The courses should be few in number, but very choice, and served with as little display as possible. The coffee should be set before the mistress, with cups in their saucers. The meat should be set before the master, with as many plates as there are seated guests. The following order may be observed: First, fruit, which should be served in abundance, as that is the best hour in the day for fruit, according to the old adage, which says, "Fruit is golden in the morning, silver at noon, and leaden at night." This may be followed with oatmeal porridge, or cracked wheat; next meat and vegetables; then hot cakes and coffee. Maple syrup and honey are served in saucers. The time for a formal or party breakfast is from ten to twelve o'clock. Dinner from six to eight.

Luncheon.

Luncheon is not so common in country towns, but is one of the established institutions in the larger cities. The business customs, and habits, of the cities are of such a character as to prevent the heads of families returning to dinner until the day is nearly gone. Custom has assigned this meal almost exclusively to the ladies. It is an informal mid-day meal, and whether it consists of one or more courses, it is all set on the table at once. The attendant serves one round, and then leaves the meal to the full enjoyment of the guests, who help one another.

Table Manners.

It is not my purpose to write a dissertation on table manners, but as it has so much to do with the feelings of men, it deserves some notice. It is not a matter of small moment to observe the rules which prevail in the best society. No man or woman amounts to much in this life unless working towards an ideal, trying to rise

higher in the social scale, to advance in the estimation of the community in which he lives. One who is perpetually offending those around by his rudeness and inattention to pleasant little civilities cannot wield the influence of another who never forgets to be polite. You may say the manner of eating has nothing to do with moral character. It may seem so, but if it is a constant cause of irritation and disgust to some one obliged to sit at the same table, you have to answer for the effect upon the character of another. To a certain extent the observance of the laws of etiquette is a matter of morals. They are really the outgrowth of kindness, of the feeling of the majority of the refined and cultivated people of all nations, that whatever tends to produce the least friction in social intercourse brings the greatest amount of happiness, and, therefore, higher morality. Those who come nearest your ideal man or woman, are invariably persons who practice the little courtesies of life, and yet appear to do so without effort.

Health and manners require that you eat slowly, sit as erect as possible, and never lean your elbows on the table. Never talk too loud, or too long; no gentleman will monopolize more than his share of the time. Always try to avoid coughing or sneezing at the table; if you cannot control it, leave the table and room as hastily as possible. If accidents occur, pay no attention to them. If anything unpleasant is found in the food, say nothing about it; to do so would be to injure the appetite of others.

Never smack your lips or make any noise in your mouth, but keep the lips closed. Do not spread out your arms so as to annoy others. Keep your elbows at your side. Never eat all on your plate, or scrape up the gravy with bread. Do not take up joints or pieces of fowl with your fingers to get all the meat from them. You have a right to decline a dish, but never say "it does not agree with me;" it will be sufficient to say, "No, thank you." Never pour your tea or coffee into a saucer, or leave your spoon in the cup; take it out and lay it in the saucer. The napkin should be laid on the lap instead of tucking it under the chin or spreading it across the breast. Never pass your plate to be re-filled, with knife

and fork on it; lay them on your bread. Do not help yourself to any food with your own knife and fork. Pastry is to be broken as well as eaten with the fork; do not use the knife. Food that cannot be eaten with the fork should be eaten with a spoon. Cherry stones and other substances which are to be removed from the mouth are put into the napkin held to the lips, and then returned to the plate. Fish must be eaten with the fork. Bread is to be broken with one hand, never cut. Bread eaten with meat should not be buttered. At the close of the meal lay your knife and fork side by side on the plate, with the handles to the right. When you vacate your chair leave it where it stands. The greatest rudeness at the table is committed with the knife and fork. The only use of the knife is for cutting the food and dividing the joints.

Putting the knife into the mouth is always a great offence to the other guests and essentially vulgar. When the food is properly cut, the knife should be laid on one side of the plate, and the fork be taken in the right hand. Custom requires soup to be taken from the side of the spoon, and tea is sipped in the same way. Never use the spoon belonging to the cup of tea for other purposes. If you need one make known your want quietly to the attendant. At party dinners, when done, lay the napkin on the table unfolded.





THE KITCHEN.

There are hundreds and thousands of humble homes all over this broad land without a parlor, but not one without a kitchen. This is a *sine qua non* in every household. The room in which all the fruit is prepared, all the cooking is done, and all the pastry is gotten up ought to be of some importance. But according to the judgment of some builders, any little six-by-eight room will answer the purpose, when the fact is, it ought to be one of the largest and most comfortable rooms in the house. There should be windows enough to have a circulation of air, and to allow the sun to make its appearance every day it shines. In connection with this there should be a pantry of sufficient size to accommodate the cooking utensils, a meal chest or two, and a china closet. Occasionally you will find one so large that the dish-washing is done in it. There is economy in building it with a hard wood floor, for by oiling it two or three times a year, you will not need a carpet, and find no trouble in wiping up any grease spots that may be made. Kitchen carpets under the best circumstances do not present a tidy appearance long. Every kitchen should be wainscoted, and the wood well oiled, and the walls and ceiling painted. This is preferable to kalsomine, whitewash, or paper; it does not peel off, and is very easily cleaned. A good sink is a great convenience, and kitchens should not be built without them; the water pipes should connect with them, and be located as near the pantry as possible.

The range should have a full set of furniture, and the pantry liberally supplied with tinware and other articles too numerous to mention, yet indispensable to convenient and successful house-

keeping. In a word, it will take money, and no small amount, to furnish a kitchen well. Unless every convenience is afforded and appliance procured, it will shorten the life of any woman to do her own work and attend to the other duties of her family. Where there is but one servant kept, the arrangements must be very systematic, and the mistress kindly disposed and reasonable, or the work will not be done. No kitchen should be left to the judgment and discretion of the servant or servants. Where this is the case, in a short time confusion will reign supreme, and waste and extravagance will be the predominating feature of the household. Whatever the wealth and social position of the family, the mistress should visit the kitchen every day, give directions and see that everything is conducted in a becoming manner. When lamps are used instead of gas, they should be filled with oil, washed and trimmed, and set on a shelf kept for that purpose. Do not fail to keep lamp chimneys on hand, so that you may be ready for an emergency. One of the best ways to clean lamp chimneys is to hold them over the spout of a boiling tea-kettle, then wipe with a clean cloth.

To clean the burners, wash and boil them in ashes and water, then rub them with oxalic acid; then dry, and polish with fine coal ashes, and they will be clean and bright. Wash and dry the nicks. If the flat-irons should become rusty, the rust can all be removed by the use of beeswax and salt, or by rubbing them with a rag dipped in oil of tartar. Silver spoons should never be used in cooking, or to scrape kettles or pans; it is an extravagant habit, as they will be broken or bent in some way.

Servants are often very careless in washing dishes; between breaking, cracking, and nicking, they soon destroy an expensive set of dishes. If you deduct the cost of every broken or injured dish out of their wages, I guarantee a cure. Dish-washing ought not to be an unpleasant duty, and yet it is often so regarded, not only by servants, but by the young house-wife. Let me give you a little insight into the science of the matter.

When you clear up your table, remove all the food first, then

the castor, sugar bowl, butter dish, etc. Then take a knife and scrape all the crumbs from every plate and dish into the chickens' pail, put the bits of butter into the plate of cooking butter, and pour out all slops of tea, coffee or water. Then pile up the plates artistically (here is some of the science), the larger ones at the bottom, and so on. When all are picked up and arranged in order, take them to a shelf or a table in close proximity to the sink. Procure a large tin dish-pan with two handles, as tin is so much easier kept clean than the little wooden tubs we used years ago, and will never rust if scalded and wiped dry every time it is used. Mix in your pan a small quantity of pretty warm water, with a little soap. Wash every dish separately, commencing with glass and silver, and ending with tins and kettles. Then wash out your dish-pan, pile all, or as many of the dishes as you can into it, pour a dipper of hot water into your tins and wipe while hot, never drying on or by the stove, as it spoils them. Rinse your silver and glass and wipe immediately; then pour the hot water over the dishes with enough more to scald them thoroughly and rinse off all the dish-water. Whirl them around rapidly in the pan, then turn one by one upon a rack to drain, said rack supposed to be an indispensable appendage to the sink. Wipe as fast as possible. You will have to work lively at this stage of the operation, as they must not be allowed to drain dry, as by so doing they have a spotted, streaked look. You will be perfectly astonished at the fun of washing dishes if you proceed in this way. They are finished up so suddenly that you wonder what has become of them.

Do not fail to keep your tea-kettle filled with water. You will need hot water nearly every hour in the day. When you have an occasion to draw from it, be sure to pour in as much cold. If you contract this habit you will never be delayed nor embarrassed with your work. It is sometimes a hard matter to keep the hands clean; in dish-washing, peeling vegetables and similar household work they become roughened, and the little creases seem filled with dirt to such an extent that soap and water will not meet the case.

For this trouble glycerine and ammonia, mixed in equal parts and applied on retiring at night, will be found very efficacious, both in softening the skin and removing the dark lines.

In a well ordered kitchen you will never find dirty pans, pots, skillets, dishes, or tinware; as soon as the meal is over everything will be washed and put into its appropriate place. The tinware should be scoured often, and never allowed to tarnish; and the range or cooking stove kept black and burnished. The floor should be wiped up often, and the wainscoting and other wood work cleaned once a quarter. The room in which the cooking is done, and the meals prepared, should be scrupulously clean; "Cleanliness is next to Godliness."

With proper management and the exercise of a little taste, everything can be kept in perfect order without overtaxing the mistress or servants. There is no reasonable excuse for the thousands of disorderly and dirty kitchens all over our land. Water is plentiful, and soap is cheap. "Order is the first law of nature." Confusion is the creature of man. There is an old adage which says, "A place for everything and every thing in its place," and it does seem to me to be particularly applicable to the kitchen. A careful observance of this adage will save a multitude of steps and enable a house-wife or servant to do again as much work in the same time. There should be a place for table linen, knives and forks, dish cloths, towels, dusters, brooms, scouring material, matches, tea, coffee, spices, etc.

Money spent in the purchase of articles that will save labor and time, is true economy. If your kitchen is not supplied with everything necessary for convenient and successful housekeeping, begin at once to purchase, plan, arrange, and work, and your labors will soon be crowned with success.

We find the following excellent article or compilation in "Home and Health," on waste in the kitchen. By permission we copy it:

In cooking meats, without removing the grease, or the grease from the dripping-pan is thrown away.

Pieces of bread in the bread-box, and cake in the cake-box, are left to dry and mold.

Scraps of meat are thrown away.

Cold potatoes are left to sour and spoil.

Preserves are opened, forgotten, and left to mould and ferment.

Dried fruits are not looked after and become wormy.

Vinegar and sauce are left standing in tin.

Apples are left to decay for want of "sorting over."

Corks are left out of the molasses and vinegar jugs.

The tea canister is left open.

Vietuals are left exposed to be eaten by mice.

Bones of meat and the carcass of turkey are thrown away, when they could be used in making good soups.

Vegetables and puddings left from the dinner are thrown away.

Sugar, tea, coffee, and rice are carelessly spilled in handling.

Soap is left to dissolve and waste in the water.

Dish-towels are used for dish-cloths.

Napkins are used for dish-towels.

Towels are used for holders.

Brooms and mops are not hung up.

Coal is wasted by not sifting the ashes.

More coal is burned than necessary, by not arranging dampers when not using the fire.

Lights are left burning when not used.

Tin dishes are not properly cleansed and dried.

Knives and forks get rusty for want of care.

Nice ones are spoiled by use in the kitchen.

Pails and washtubs fall to pieces, because left dry.

Potatoes in the cellar grow, and thus become unfit for eating.

Carpets are swept with stub brooms, which wear out the carpet texture.

Good new brooms are used in scrubbing the kitchen floors.

Sheets are scorched and injured by being used in ironing.

Silver spoons are used in scraping kettles.

Good forks are used and ruined in toasting bread.

Pie-crust is left and laid by to sour, instead of making a few tarts for tea, etc.

Cold puddings are considered good for nothing, when often they can be steamed for the next day, or, in case of rice, made over in other forms.

Vegetables are thrown away that would warm for breakfast nicely.

Cream is left to mould and spoil.

Mustard is left to spoil in the cruse, or rust, and vinegar is allowed to stand until the tin vessel becomes corroded and spoiled.

Pickles become spoiled by the leaking out or evaporation of the vinegar.

Pork spoils for the want of salt, and beef because the brine wants scalding.

Hams become tainted, or filled with vermin, for the want of care.

Cheese moulds, and is eaten by mice or vermin.

Lard is not well tried in the fall, and becomes tainted.

Tea and coffee-pots are injured on the stove.

Potatoes are "peeled" before boiling, thus losing a large fraction of the substance. It is much more economical to boil before the rind is removed; then only the thin rind is lost.

Wooden ware is unscaled, and left to warp and crack.

The following receipts will be found both useful and reliable:

To Take Rust out of Steel.

Rub the steel with sweet oil; in a day or two rub with finely-powdered unslaked lime, until the rust all disappears; then oil again, roll in woolen and put in a dry place, especially if it be table cutlery.

To Polish Brass Kettles.

If they are much tarnished, first rub with a solution of oxalic acid; then dry and polish with rotten stone or the finest emery.

To Clean a Stove-pipe.

Put a piece of zinc on the live coals in the stove; the vapor pro-

duced by the zinc will carry off the soot by chemical decomposition. Persons who have tried the process claim that it will soon vanish. Cockroaches are also driven away by it.

Driving Away Ants.

Take carbolic acid diluted with water, say one part acid to ten parts water, and with a syringe throw this liquid into all the cracks and holes where they nest, and they will soon vanish. Cockroaches are also driven away by it.

To Give Glass Brilliancy.

Wash with damp sponge dipped in spirits, then dust with powdered blue or whiting (tied in a muslin bag) and polish with a chamois skin.

To Remove Grease and Dirt from Paint.

A flannel cloth dipped into warm soapsuds, and then into whiting, and applied to paint, will remove all grease and dirt. Wash with clean water and dry. The most delicate paint will not be injured and will look like new.

To Determine Whether Water be Soft or Hard.

To ascertain whether or not water be fit for domestic purposes, to a glassful of the water add a few drops of the solution of soap in alcohol. If the water be pure, it will continue limpid; if hard, white flakes will be formed.

To Clear Muddy Water.

It is a peculiar property of alum that, when in solution, it will combine with the most foreign particles in suspension, or even in solution. In fact, on this property is founded the manufacture of the lakes used in painting, the dissolved coloring matter being precipitated by dissolving in it a piece of alum as small as a hickory nut, or even smaller, according to the degree of impurity of the water; simply dissolve the alum, stir up and let it settle. Along the Missouri and Mississippi rivers this method is frequently em-

ployed. When no excess of alum is used, this also is mostly carried down in the deposits.

To Keep Water Cool Without Ice.

Water can be kept cool for drinking in warm weather by the following method: Get fresh water, let it be kept in an unglazed earthen-ware pitcher, wrapped around with two or three folds of coarse cotton cloth kept constantly wet. The theory of cooling water in this manner is the absorption of heat from it by the evaporation of the moisture in the cotton cloth. Expansion produces cold, compression heat.

A Durable Cement.

Burn oyster shells and pulverize the lime from them; then mix it with the white of an egg till you have a thick paste. Apply it to the china or glass, keeping the piece firmly together until dry. When it is dry it will take a very long soaking for it to become soft again.

German Cement.

Two measures of litharge, and one each of unslaked lime and flint glass, each to be pulverized separately before mixing; then to use it, wet it up with old drying-oil. The Germans use it for glass and china-ware only. Water hardens instead of softening it.

To Clean Silver.

First, wash to remove all the grease from the silver, then rub with a woolen cloth wet with ammonia and whiting, and polish on the chased and filigree parts with a tooth-brush. This preparation is also nice to clean glass windows and all kinds of glass-ware.

To Clean Tin-ware.

The best thing for cleaning tin-ware is common soda. Dampen a cloth and dip in soda, rub the tin briskly, after which wipe dry. Black and dirty tin-ware can be made to look like new.

How to Clean Knives.

A board should be kept for this purpose. First use bath brick or a little well powdered ashes, after which apply your cleaning powder, which can be had from any jeweler, and sometimes from your grocer. This should be applied with a large cork kept for that purpose, which will require a little moistening. The blade of the knife should be held firmly on the board; after this take the second cork and rub on a little of the powder without moistening; then wipe off with a piece of newspaper; never use a cloth or towel. Never put the knives into hot or dirty water, and scour as soon as washed. They should always be kept in a box provided for that purpose.

Paper for Cleaning.

It is generally known that paper is a most useful article in cleaning. It is better than soap suds for coffee-pots, tea-kettles, &c. The stove will look well for a long time after blacking, if rubbed with a piece of paper every morning. And it should be used in polishing tin-ware, spoons, knives, lamp chimneys, &c.

To Clean New Kettles.

To remove the urn taste from new kettles, boil a handful of hay in them, and repeat the process if necessary. Hay water is a great sweetener of tin, wooden and iron ware. In Irish dairies every thing used for milk is scalded with hay water.





THE TOILET.

How to be Beautiful.

Beauty has its foundation in physical well-being. Health has its laws which must be understood and obeyed, and these laws are clearly indicated in our physical and mental constitutions. They demand proper food and drink in such quantities as the system is capable of readily assimilating: air and sunlight, sufficient exercise, rest and sleep, an agreeable temperature, perfect cleanliness. The whole secret of a full form and rosy cheeks lies in pure blood, manufactured from wholesome food, by healthy and active vital organs. Cosmetics, and all beautifying lotions for the complexion, if used at all, should be applied with the greatest care and discrimination. The fine fiber of the skin should not be subjected to any agent which has not undergone the strictest chemical analysis, and received the sanction accorded to critical test. As in all other things there is in the matter of the toilet an art so perfect as to conceal even the trace of art, and every lady should rise to the dignity of a special artist in her appropriation or impersonation.

General Rules for Bathing.

1. All full baths, wet-sheet, pack, plunge, duche shower, or tub-bath, or rub wet-sheet, should be taken four hours after a full meal, when the food is well digested. Local baths can be taken in an hour or two if the temperature of the patient be kept in a normal state.

2. Bandages may be applied at any time in a warm room. One hour should be allowed after a full bath, and half an hour after a local or partial bath for the system to rest before taking food.

3. If the body is not comfortably warm, some exercise should be taken before bathing. If not able to take the exercise and you are feeling chilly and cool, the water must be only lukewarm; if hot at first, it will excite action too suddenly. Increase the heat gradually until perfectly warm, then cool gently but quickly until it is cold enough to produce a good action on the surface.

4. Persons having a good circulation may take the pail, duche, or shower bath with benefit. No strong shock can be made upon the head with safety; it must fall lightly and gently. Wetting the head and chest is beneficial before taking a full bath.

5. No baths should be taken when exhausted by fatigue or from any other cause. No one should bathe when the body is cooling after perspiration, but bathe when the body is warm, provided no time is lost in getting into the water. Avoid chilling the body after having been in the water.

6. Never remain too long in the water. Leave it immediately if there is the slightest feeling of chilliness.

No baths should be taken in the open air, if after having been a short time in the water there is a sense of chilliness with numbness of the hands and feet.

The vigorous and strong may bathe early in the morning on an empty stomach. The young and those that are weak had better bathe three hours after a meal. The best time for such is from two to three hours after breakfast. Those who are subject to attacks of giddiness and faintness and those who suffer from palpitation and other sense of discomfort at the heart, should not bathe without first consulting their medical adviser. A teaspoonful of ammonia in the water will sweeten the skin more quickly than the toilet extracts in use.

Cold Bath.

Temperature, 35 to 65 degrees. The application of cold water to the surface of the body is attended with an immediate tonic ef-

fect. This is evident from the glow which takes place and the sense of renewed strength indicating an increased action in all the vessels of the system. The application of the cold water possesses the power of contracting the solid parts of the body and this contraction is followed by a reaction in which the nerves, blood-vessels and all the organs of the system are excited to a more healthy and energetic performance of their functions. The best method of taking a cold bath is in the sea or in a river, and it is well not to protract the process, since the benefit derived depends on the first impression the cold water makes on the skin and nerves.

2. *Shower Bath.*

The shower bath is most useful when there is any determination of the fluids to the head. Several other reasons may here be stated for the superiority of the shower bath. The sudden contact of the water, which in the ordinary cold bath is but momentary, may in the shower bath be prolonged, repeated and modified at pleasure. The first shock is received on the head and the blood is therefore impelled downwards. The shower bath descends in single streams and drops, and for this reason is more stimulating and pleasant than immersion in cold water. It is an indefinite repetition of the one single effect produced by a plunge into cold water, and is easily procured and readily adapted to the circumstances of the patient.

3. *Tepid Bath.*

The water for this bath ought to be from 85 to 95 degrees of the thermometer. The tepid bath has much efficacy in reducing the general excitement, lessening the pulsation in fevers. It is also very important in complaints of the stomach and liver, in the debility produced by long residence in hot climates, in the languor and weakness accompanying delicate habits, and in gout, rheumatic affections and cutaneous diseases. It is admirably adapted for persons in advanced life. The best period for the bath is the morning between ten and twelve o'clock.

4. *Warm Bath.*

For this bath the water should be from 93 to 98 degrees of heat. It is of great utility in a variety of ailments, such as inflammatory and rheumatic affections, diseases of the skin, intestinal obstructions, nervous irritation, and debility, whether constitutional, or arising from previous illness, intemperance, late hours and hard study, or irregularity in diet or exercise. Women who are delicate, weak and nervous may with much confidence expect relief from the use of a warm bath. If the warm bath is not intended to produce perspiration, it can properly be used at any time from an hour after breakfast till dinner. But if increased perspiration be the object, the evening is the best time for this bath, and the patient should be conveyed from the bath to a warm bed.

5. *Hot Bath.*

Temperature, 98 to 104 degrees. Bathing in tepid and warm water has a sedative effect. It excites the sensation of heat, lowers the pulse, relaxes the skin, diminishes excitement, and proves eminently refreshing. On the contrary hot baths are stimulating; they quicken the action of the heart, redden the skin, make the respiration more frequent, and produce copious perspiration.

6. *Vapor Bath.*

Temperature, 100 to 115 degrees. This species of bath is recommended for the same classes of ailments for which the warm bath is applicable, and it has not unfrequently succeeded in producing the desired effects when warm bathing has failed to do so.

7. *Turkish Bath.*

This bath has been greatly lauded, by those interested, as a perfect panacea for all human ills, whereas it has been proven by impartial judges that its use only occasionally is of benefit to a patient. It does grievous harm to the strength of the person, and invariably retards a recovery to perfect health. Every time a Turkish bath is taken, the patient, whether healthy or sickly, loses a

certain proportion of his vital force—of his ability to generate life power, and in this way is lost the power to resist contagious or inflammatory diseases. The lungs are also injured—they cannot help being so, breathing such a super-heated atmosphere as is attached to Turkish baths. The healthy and elastic tone of the skin of the whole body is impaired. The Turks are the most idle and unprogressive of all nations—are made largely so by the use of this bath.

8. Russian Bath.

The remarks made under the heading of Turkish baths, apply with equal force to the Russian, and should be avoided by all who wish to keep their strength of body intact or to recover from sickness.

Care of the Teeth.

Frequent brushings with cold water alone is requisite for cleansing purposes. After each meal adhesive particles of food should be carefully removed with a tooth-pick or a silk thread drawn between the teeth. If a dentifrice be required let it be some simple specific that will not injure the gums or enamel. Frequent rubbing with salt or lemon is said to preserve the gums.

Care of the Hair.

In its arrangement, every lady should adopt the method best calculated to give character to the style and bring facial fine points into prominence. The manner of wearing the hair is often necessitated by a certain style of bonnet or hat, but the lady of refinement will select that only which best suits herself.

The condition of the system has much to do with the quality and fiber of the hair. At the root of every hair there is a little bulb of oil disseminated by frequent brushing, if the scalp be kept clean and free from dandruff. Want of proper care, failure of the secretions to perform their mission causes the hair to become dry and harsh and fall out as in cases of fever. In such cases a gentle stimulant should be applied to the scalp. Take bay rum, one pint; alcohol, half a pint; castor oil, half an ounce; carbonate of am-

monia, one-fourth of an ounce; tincture of cantharides, half ounce. Mix and shake when used. It will stop the hair from falling out and cause it to grow in. The ends of the hair should be clipped every month to facilitate growth. Fine, glossy hair is secured by frequent brushing. A moderately hard brush should be used night and morning with care, so that the scalp will not be irritated or the hair broken off by pulling at the roots. The brush should be kept clean by washing it frequently in ammonia water.

Hands.

A beautiful hand is not necessarily small, or unaccustomed to labor. Its beauty consists in its shapeliness, delicacy of touch, and cleanliness. The hand, to be in proper proportion to the rest of the body, should be as long as from the point of the chin to the edge of the hair on the forehead. The nails should be kept clean by the daily use of the nail-brush and soap and water. After wiping the hands, but while they are still soft from the action of the water, gently push back the skin which is apt to grow over the nails, which will not only preserve them neatly rounded, but will prevent the skin cracking around their roots and becoming sore. The points of the nails should be pared at least once a week. Biting them should be avoided; this is a habit that should be immediately corrected in children; if persisted in for any length of time it permanently deforms the nails. Dipping the finger-ends in some bitter tincture will generally prevent children from putting them to the mouth.

Redness and Burning of the Hands.

Redness and burning of the hands is caused by defective circulation. The best remedy is to protect them as much as possible from the cold when out of doors by using a muff and wearing lined gloves. To prevent the burning sensation, hold the hands for a few minutes in very warm water after coming in, as that generally produces a feeling of coldness afterwards, whereas cold water causes a glow after it has been used.

The Feet.

Many persons neglect to wash their feet oftener than once a week. Cleanliness, as well as healthfulness, requires one bath a day for the feet, and when they perspire freely they should be bathed twice a day in soap and warm water, and rinsed in a strong solution of borax, using a tablespoonful of pulverized borax to a basin of water. Two or three weeks of such treatment will probably be found sufficient to effect a cure. After washing, put on clean socks. The nails should be pared weekly, and always straight across, so as to prevent the nails from growing in at the sides. The secret of health is to keep the feet dry and warm and the head cool. If the feet become damp, through exposure, they should be bathed at once in warm water and rubbed briskly. Few things are more refreshing after a long walk or getting wet feet than a tepid foot-bath, clean stockings and a pair of easy shoes.

The Eye.

Its beauty consists in the beautiful expression, so much admired, which comes from a pure mind, a clear conscience, and full appreciation of the beautiful. The eye-lash is considered beautiful when long and full. The lashes may be lengthened by trimming the edges, neatly and evenly occasionally, in childhood.

Eye-sight—To Preserve.

Never sit, for any length of time, in absolute gloom, or exposed to a blaze of light. The reason on which this rule is founded proves the impropriety of going hastily from one extreme to the other, whether of darkness or of light. Avoid reading small print, and straining the eyes by looking at minute objects. Do not read in the dusk, nor if the eyes be disordered by lamp or gaslight. On first waking do not permit the eyes to dwell on glaring objects. The sun should not be suffered to shine into the room at that time, and only a moderate quantity of light should be admitted. For the same reasons the furniture, walls and other objects of a bedroom should not be altogether of a white or glaring color. Those

whose eyes are weak would find considerable advantage in having pale tint of green for the furniture and the prevailing color of their bed-chamber. Nature confirms the propriety of this direction for the light of day comes on by slow degrees, and green is the universal color she presents to our eyes. Those individuals who are rather long-sighted should accustom themselves to read with the book somewhat nearer to the eye than what they naturally like, while others that are rather short-sighted should use themselves to read with the book as far off as possible. By these means both will improve and strengthen their sight, while a contrary course increases its natural imperfections. It is well to read or sew with the light above or behind rather than in front of the face; or with a shade to protect the eyes from glare.

Eyes—To Judge when they Require the Assistance of Spectacles.

When we are obliged to remove small objects to a considerable distance from the eye in order to see them distinctly. If we find it necessary to get more light than formerly, as for instance, to place the light between the eye and the object. If, on looking at and attentively considering a near object, it fatigues the eye and becomes confused, or if it appears to have a kind of dimness or mist before it. When small printed letters are seen to run into each other, and hence, by looking steadfastly on them appear double or treble. If the eyes are so fatigued, by a little exercise, that we are obliged to shut them from time to time, so as to relieve them by looking at different objects. When all these circumstances concur, or any of them separately, takes place, it will be necessary to seek assistance from glasses, which will ease the eyes, and in some degree check their tendency to become worse, whereas if they be not assisted in time, the weakness will be considerably increased, and the eyes be impaired by the efforts they are compelled to exert.

RECIPES FOR THE TOILET.

To Remove Freckles—No. 1.

Take equal parts of lemon juice and glycerine, and anoint the

face at night before retiring; let the application dry. In the morning anoint again, gently rubbing; then bathe in tepid water, after which use very cold water and rub briskly. If persisted in, this cannot fail to produce a beautiful complexion.

To Remove Freckles—No. 2.

Corrosive sublimate, eight grains; rose-water, three ounces; mix. Dampen a cloth, wipe the face gently at night before retiring. This is excellent, but must be kept out of the reach of children.

Another Remedy for Freckles.

Mix together two ounces of lemon juice, a half a dram of powdered borax and one dram of sugar, and allow them to stand in a bottle for a few days. Rub occasionally over the face and hands.

To Remove Tan.

Wash with a solution of bicarbonate of soda and a little lemon juice.

To Remove Wrinkles.

White wax, one ounce; strained honey, two ounces; juice of white lily bulbs, two ounces. Melt the wax, add the juice of the lily bulbs and honey; mix well; use twice a day.

Lip Salve, White.

Olive oil, two ounces; spermaceti, two ounces; white wax, two ounces; prepared lard or mutton-tallow, two ounces. Melt all slowly together in an earthen vessel, and while cooling stir in one ounce of rose-water, essence of lemon, one drachm, bergamot, one drachm; beat with a silver fork until the mixture is perfectly white and light; then while it is still warm put into small tin boxes and cover.

Lip Salve, Carnation.

Olive oil, half a pound; alkanet root, half an ounce. Macerate with heat until the oil is well colored, then add of white wax, three ounces; spermaceti, three ounces; oil of lavender, fifteen drops; essence of bergamot, half a drachm.

Lip Salve, Red.

Olive oil, half a pound; alkanet root, one ounce. Macerate with heat until the oil is well colored, then add of spermaceti, one ounce; white wax, four ounces; prepared suet, six ounces. When nearly cold, stir in orange-flower water, half an ounce; oil of lavender, one-fourth of a drachm.

Another.

Prepared suet, half a pound; prepared lard, half a pound; alkanet root, one ounce. Macerate in a gentle heat until sufficiently colored, then cool a little, and stir in of rose water, three ounces; oil of lavender, five drops; essence of neroli, five drops; essence of lemon, five drops; essence of bergamot, five drops.

Essence of Verbena.

Oil of verbenä, one drachm; rectified spirit, one ounce. Mix and add essence of vanilla, ten drops.

Essence of Violets—No. 1.

Orris root, two ounces; rectified spirit, eight ounces. Digest, express and filter, or proceed by percolation.

Essence of Violets—No. 2.

Alcoholic extract of cassia, one pint; esprit de rose; tincture of orris and of tuberose, of each, half a pint; oil of almonds, three drops.

Essence for Smelling Bottles.

Essence of ambergris, one ounce; otto of roses and oil of lavender, of each, twenty drops; essence of bergamot, two drachms. Mix and add five ounces of the strongest solution of ammonia. Fragrant and refreshing.

Esprit de Boquet.

Oil of lavender, oil of cloves, and oil of bergamot, each, two drachms; otto of rose and oil of cinnamon, each, twenty drops; essence of musk, one drachm; rectified spirits, one pint. Mix.

Eau de Boquet.

Spirit of rosemary and essence of violets, of each, one ounce; essence of bergamot and jasmine, of each one drachm; oils of verbenia and lavender, each one scruple; eau de rose, half a pint; orange-flower water, one ounce; rectified spirit, two pints; mix, digest and filter.

Cream, Cold.

Oil of almonds, four ounces; white wax and spermaceti, of each two drachms; melt; add rose-water, four ounces; orange-flower water, one ounce. Used to soften the skin.

Cream, Cold Violet.

Almond oil, three-fourths of a pound; oil of cassia, one-fourth of a pound; rose water, sixteen ounces; sperm, one ounce; wax, one ounce; otto of almonds, one-fourth of a drachm.

Cream, Shaving.

White wax, spermaceti and almond oil, of each, one-fourth of an ounce; and while warm beat in two squares of Windsor soap, previously reduced to a paste with rose water.

Ice Camphor.

Melt of spermaceti, one drachm, with almond oil, one ounce, and add of powdered camphor, one drachm.

Essence of Roses.

Otto of roses, seven drachms; spirit, one gallon.

Essence of Roses.

Mix rose leaves, four parts; water, twelve parts. Distil off one-half. When a sufficient quantity of this water has been obtained it must be used as water upon fresh rose leaves, and the same process must be repeated to the fifth or sixth time, according to the quality desired. Alcohol is better than the water.

Perfume of Flowers, to Extract.

Procure a quantity of the petals of any flower which has an agreeable flavor, card thin layers of cotton wool which dip into the finest Florence oil. Sprinkle a small quantity of fine salt on the flowers and place layers of cotton and flowers alternately until an earthen or wide mouthed glass vessel is quite full. Tie the top close with a bladder and lay the vessel in a south aspect exposed to the sun and in fifteen days, when opened, a fragrant oil may be squeezed away from the whole mass and but little inferior, if roses are used, to the dear and highly valued otto or odor of roses.

Otto of Roses.

Fill a large glazed, earthen jar with rose leaves, carefully separated from the cups. Pour upon them spring water just sufficient to cover them, and set the jar with its contents in the sun for two or three days, taking it under cover at night. At the end of the third or fourth day small particles of yellow oil will be seen floating on the surface of the water, and which in the course of a week will have increased to a thin scum. The scum is the otto of roses; take it up with a little cotton tied to the end of a stick and squeeze it into a phial.

Odor of Flowers.

The method pursued in the South of France by which all the better qualities of pomatum are obtained, consists in the preparation of pure fat or lard and impregnating this with the odoriferous principles of the flowers. The purifying of the lard has to be done with the utmost care, as almost everything depends upon it. The lard is for this purpose washed on an inclined board with water, rubbing and working it all the while by means of a smooth, large stone, until the water runs off pure and clear. This fat is then filled into shallow pans, on which are thrown the flowers freshly cut. They are removed after 12 or 24 hours and replaced by fresh ones, until the lard is considered saturated. The pomatum is then filled into pots or bottles, and the bottles are tightly corked. If the fat is slightly rancid, a very much larger amount of flowers

is required to render it fragrant, and the odor never attains that fineness and delicacy it does with pure lard.

Oil Essential—To Extract from Flowers.

Take any flowers desired, which, stratify with common salt, and put them in a clean earthen glazed pot. When thus filled to the top cover it well and carry it to the cellar. Forty days afterwards put fine gauze over a pan and empty the whole, to strain the essence from the flowers by pressure. Bottle the essence and expose it four or five weeks in the sun and dew of the evening, to purify. A single drop of this essence, if rightly prepared, is enough to perfume a quart of water.

Balls, Camphor—for Chapped Hands.

Spermaceti and white wax, each three-fourths of an ounce; almond oil, one ounce. Melt and strain, and add three drachms of powdered camphor.

Ambrosial Hair Tonic.

Take gum benzoin, two drachms; castor oil, four ounces; and alcohol, one quart. Shake well together, then add oil of lavender and oil of burgamot, each one drachm; oil of cloves, oil of rosemary, oil of lemon, and oil of neroli, of each, thirty drops; tincture of cantharides, half an ounce. Shake well to cut the oils. Splendid and nicely perfumed hair tonic to soften the hair, promote growth and prevent it from falling out or turning gray.

Toe-nails—Ingrowing.

This most painful of the diseases of the nails is caused by the improper manner of cutting the nail, and then wearing a narrow, badly-made shoe, the nail beginning to grow too long, and rather wide at the corners, is often trimmed around the corner, which gives temporary relief; but it then begins to grow wider in the side where it was cut off, and as the shoe presses the flesh against the corner, the nail cuts more and more into the raw flesh which becomes excessively tender and irritable.

If this state continue long the toe becomes more and painful and ulcerated, and fungus or proud flesh sprouts up from the sorest points. Walking greatly increases the suffering until positive rest becomes indispensable.

TREATMENT.—Begin the effort at cure by a simple application to the tender part of a small quantity of perchloride of iron. It is found in drug stores in a fluid form, though sometimes in powder. There is immediately a moderate sensation of pain, constriction or burning. In a few minutes the tender surface is felt to be dried up tanned or mummified, and it ceases to be painful. The patient who before could not put his foot to the floor now finds that he can walk upon it without pain. By permitting the hardened wood like flesh, to remain for two or three weeks, it can be easily removed by soaking the foot in warm water. A new and healthy structure is found, firm and solid below. If the nails are not cut around the corners or sides, but always curved in across the front end, they will in future grow only straight forwards and by wearing a shoe of good size and shape, all further trouble will be avoided.

Another method is with a knife or a piece of glass; scrape the centre of the nail until it becomes almost as thin as the thinnest paper, then cut the nail in the form of a crescent, the convex side being inward. This will compel the sides of the nail to grow outward in the natural way.

To Remove Superfluous Hair.

When the eye-brows join, which is very unbecoming to some, they should have the hair taken out with tweezers and after a while it will stop growing, leaving no marks. Apply cold water after their use. For hair on the arms wear a white flannel sleeve at night.

Chapped Hands.

Scrape bees-wax lightly into a small wide-mouthed bottle until it is nearly full; add a small piece of mutton-tallow and fill with olive oil. Set the bottle on the back of the stove and as soon as the wax is melted remove it and add twelve drops of otto of roses. This

will be found very nice for chapped hands. It is healing and is also good for sunburn.

To Remove Insects from the Ear.

Let the person lay his head upon the table, the side upwards that is afflicted. Drop into the ear a drop or two of sweet oil. It will instantly destroy the insect and remove the pain, however violent.

To Cure Temporary Deafness.

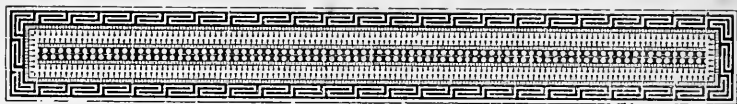
Temporary deafness arising from cold, sitting in a draught and other causes, may be relieved and cured by letting fall into the ear ten drops of a mixture of sweet oil and one of glycerine every night until the duct which leads from the ear to the nose is cleared; this will be known by the sensation of the fluid passing from the ear into the nostril.

To Remove Dandruff.

This is a natural secretion, but becomes a cutaneous complaint by neglect. Take one ounce of powdered borax, a piece of unslaked lime the size of a chestnut and a tablespoonful of spirits of ammonia. Put them in a quart bottle and fill with soft or boiled water. In twelve hours it will be ready for use. Ladies can apply it best with a fine sponge. Rinse with tepid water. After a few applications the scales will disappear, the hair becomes soft and brilliant and the young hair will be seen to start out. Dandruff should be cured gradually to prevent sick headache or dizziness by its sudden suppression.

An Excellent Wash for the Teeth.

Two ounces of pulverized borax dissolved in two pints of boiling water; before cold add two teaspoonfuls of the spirits of camphor. A few drops in a little water for the teeth. It is not injurious to any fabric, and is also good to clean carpets. Dilute with water when used. Bottle for use.



HOUSEKEEPING.

This book, as its title indicates, is designed to be a guide to the practical housekeeper, or one who is trying to become such.

Woman's sphere is the home, the management of her household, and the best interests of her family, should occupy the greater portion of her time and thought. "The modest virgin, the prudent wife, or the careful matron," says Goldsmith, "is much more serviceable in life than petticoated philosophers, blustering heroines, or virago queens." Her work is worthy an angel's life; no woman can claim a broader or higher sphere than she who places the home in its true relations and appreciates the dignity and blessedness of the house-mother's life.

Into such a home God sends the inexperienced soul, to be guided, trained and prepared to meet the increasing demand of each returning day. And the woman who takes up her life-work bravely, calling out all her energies, and the exercise of her best skill, may indeed find it hard discipline, full of mistakes and shortcomings for a time, but the royal spirit will at last gain self-possession.

But, after all, much depends upon early training. It is with the housekeeper as with the scholar: if childhood and youth are neglected, no application can repair the loss. Much of the embarrassment and confusion of homes is attributable to the false tenderness and affection of mothers, who spared their daughters every task, responsibility and labor, at a time when they should have been taught. Society must take its share of the blame, smiling on flippancy and show, ignoring personal application and labor as beneath the dignity of woman.

The education of girls at home and at school is often very superficial, failing to develop fitness for the varied duties and responsibilities of life.

The intellectual training is often unworthy the name. It is at best too meagre and fragmentary to furnish any breadth of culture and power. Nevertheless, we thank God that a few educators are making heroic efforts to meet the increasing wants of the home. That housekeeping, as an experimental science, is now taught among the general exercises of the scholastic year.

There are departments and instructors in "Cooking: demonstrations; Cooking: practice lessons; Dress-cutting, Millinery and Art Needlework." So that "general lessons are given in the arts of domestic life, the principles of dress, artistic house-furnishing, healthy homes, cooking, marketing, and all the principles which underlie the wisest management of homes." It is to be hoped the time will soon come when these branches will be taught in all our female institutions of learning, not as elective branches, but as part of the prescribed curriculum. A young lady enjoying the advantage of such a course, will find when she comes to assume the responsibilities of the home, that "the head saves her hands." Methods are simplified, ends defined, and forces combined directly and advantageously. An educated housekeeper will have confidence in her ability, and be free from fret and worry. She will have all the household machinery so complete and perfect in its workings that it will run perpetually and noiselessly of its own will. From such a home the husband and father will go forth daily with fresh inspiration and a firmer purpose, and return in the evening to find a well-spring of strength and peace. It is not only housekeeping, but something more, it is homekeeping.

It is not merely the mechanical performance of a round of duties each day, but it is an art that brings into use all the latent ingenuity, and requires a keen sense of the beautiful, with firmness and perseverance to overcome all the petty trials and difficulties that are forever crowding around the housekeeper.

Homekeeping is an art that needs just as finished an education,

and as thorough practice to become an adept as what are termed the "fine arts." If homekeeping is not one of the fine arts, what is? To be sure, there is the coarser work, the same as there is in everything. The painter must know how to properly clean his brushes, and palette. He must mix his paints and oils, and if the picture does not suit, perhaps the canvass will have to be cleaned so as to commence again; but the toil is forgotten, for he works for an object, for a crowning beauty.

Every young lady needs special preparation for the care of home. Perhaps it would be safe to suppose that eight-tenths will some day assume the responsibility of a household. Many of these doubtless will be surrounded with wealth and affluence, and have ample ability to keep a servant or servants, yet a knowledge of household management is indispensable.

Emergencies will arise, the servant or servants will leave almost without notice, and a day or two, or perhaps more, will be necessary to supply their places.

But if it were possible to never be without help from the beginning of married life until the close, the mistress will be put to a great disadvantage if she is without practical knowledge. The servants will soon make the discovery, and will not be slow to take any advantage it may afford.

As we have given some general directions and a multitude of reliable recipes on cooking, baking, &c., which if carefully followed will crown the efforts of the inexperienced with success, perhaps a more general view of household management will be necessary before our work is completed.



HOUSE-FURNISHING.

It would be impossible to give specific directions on this subject. We would like to help those who are trying to make pleasant, cheery homes, but have not the means to employ a professional decorator. But after all, where the furnishing of each room has been throughout, and perhaps worked out, by mother and daughters, it has a value to father and sons far beyond one committed to some stranger to "furnish throughout as stylish as possible," at any cost. Its influence does not cease when it is broken up, but reaches down through generations in other homes.

Harmony of color is of the first importance in furnishing. Not that the carpet, walls, curtains, chairs, etc., should be of the same color; that would make a room cold and uninviting. There should be two or three colors in a room, but these should harmonize. A carpet, for instance, should not be purchased without considering what the color of the paint is; and so of the sofa and chairs, if they are upholstered.

A carpet is like the back-ground of a picture; it brings into effect the whole. Styles for carpets have entirely changed within a few years. Patterns of huge boquets of impossible flowers used to be seen almost everywhere; now, a very small set figure, so small as to look almost like a plain color at a little distance, is in much better taste. This may be enlivened by a border of bright colors. The lovely pearl and gray grounds, with vines or tracery of a darker shade, and bright borders of Persian patterns, are very desirable and look well with almost everything. The fashion of staining floors black walnut color for a yard or more around the walls, and having a square of bordered carpet in the centre, is gaining ground and much liked for the pretty style and the convenience of taking it up for cleaning.

There are now plain ingrain carpetings, in solid colors, called "filling," which are used around these centre rugs, instead of staining the floor. We have seen parlors carpeted with dark turquoise-blue filling, with Persian rugs over them, not in any set or regular order. The effect was very good. Curtains are a very important part of furnishing. Of course there must be shades. There ought to be drapery, however simple; no one thing adds more to the pleasant, cheery look of a room. Shades are now seldom white, but tinted, either gray, cream or old gold color. They should never be of a very deep shade. Many use red for the dining room, but that color is better suited to some public place. A fringe about two and one-half inches wide, finishes the bottom. For drapery there are many beautiful and artistic patterns in Nottingham lace, which is low-priced and durable. They may be selected to look so like real lace that they can hardly be distinguished from it. The yellowish tint should be chosen, and in light patterns. Linen scrim, with inserting, and edging of guipure lace, is always handsome. Simple cheese cloth, plain or figured muslin, or cretonne, are all pretty. Heavy fabrics should be used only in large and richly-furnished rooms. They may be used with good effect for porticos, to hide or replace a door, or to separate rooms. Heavy lambrequins are not in style. Curtains are hung with rings on poles of brass or wood, and the lambrequin, if any, is straight cross, narrow or broad, embroidered or trimmed with fringe, or it may be a simple plaiting. Mantel lambrequins are a plain scarf across the front, with decorated ends hanging low. There is often as a background for ornaments above the mantel a curtain, plain or plaited, of the material of the lambrequin, about half a yard wide, hung upon a rod with rings. This may be of velvet paper, headed by a narrow gilt moulding. Halls are no longer the barren entrances to the home, but are a part of it. Old and quaint chairs look well here, and if there is a window, a drapery curtain with a large plant on a small stand is very pretty. An ornamental umbrella stand is often seen in halls, instead of the old heavy marble-top stand.



HOUSE-CLEANING.

Perhaps there is nothing so much dreaded as house-cleaning, and yet it has to be done twice a year—Spring and Fall. The male members of the family especially dislike this semi-annual revolution, and are anxious to be from home while it is going on. With proper management it can be done without destroying all the comforts of home. The house should not be all torn up at once, the furniture set out of doors, and the members made to feel they had lost their home. Where this is done it will be very fortunate if any member of the household escapes a cold. But every housekeeper will have her own views about the matter and we can only hope to make a few helpful suggestions.

There is very little difference between the Spring and Fall cleaning, one is about as important as the other. Before beginning house cleaning, all repairs that may be needed about the house should be attended to. If it be in the Fall, grates, stoves or furnace cleaned and put in perfect order, and the range or cook-stove looked after. And all the wood and coal as far as possible should be put in their appropriate places. At least once a year the coal-bins need to be thoroughly cleaned, and all dust and rubbish removed. In this way you can avoid so much dust being carried up stairs, when building the fires, to settle into the carpets and over the furniture. The cellar walls must be brushed down with a stiff broom, and all cobwebs removed, to be ready for white-washing. The cellar walls should be white-washed both Spring and Fall as a sanitary measure. As a rule, we think the Fall of the year the best time for white-washing, kalsomining and painting; the house is always

kept open a good deal during the Summer, and flies, spiders, and various insects will always deface the walls and paint. The wall-paper will always be soiled by dust, which should be removed as far as possible; this is best accomplished by taking a new broom, wrapping a clean cloth around it and sweeping with it from the top downward, with long, straight strokes, not up and down. This will remove the dust and greatly improve the appearance of the paper. Sometimes the paper will be soiled in spots, as where persons have allowed their heads to rest against it. In such cases it would be well to try a piece of stale bread from which the crust has been removed, using it upon the spots as if it were a piece of India rubber.

You must be very careful in cleaning paint. Sand should never be used upon painted or varnished work. You will succeed well by making a moderately strong soap-suds. Have at hand another pail of warm water, with a soft flannel cloth for each, and also a plate containing "whiting," or "Spanish white," to be had at all paint or drug stores. One flannel being wet with the soap-suds, dip it into the whiting to take up a small quantity, and gently rub the painted work. The surface coating of smoke and other matter will soon be removed. Then wipe the surface carefully with the other flannel, wrung out from the warm water, and the painted work will look "as good as new."

After the rubbish is removed and the cellar put in good condition, begin in the attic and work down until you reach the place of beginning—the cellar. As far as you can, remove everything out of the room to be cleaned—any old clothing or carpets stored on the attic should be taken into the yard, brushed, and hung on a line to receive the benefit of sun and wind. The attic is usually a troublesome place to clean, because of the trunks, bags and boxes that constitute the furniture. Clean brushes, brooms and dust pans will be needed before beginning. Brush every cobweb from the walls with a long handled brush, and if the walls are plastered they should be swept down with a stiff broom. The dust should all be carried down in a pail. If the walls are hard-

finish they can be washed off with some warm soap-suds and wiped dry. Then wash and polish the windows, and scrub all wood-work and floors with very hot suds; rinse off with hot water, made hotter with a good quantity of cayenne or red pepper. If used freely, this peppered rinsing-water will find its way into every crack or crevice in the wall or on the floor. Mice and rats will seek a cooler boarding place, and insects of all kinds will keep a respectful distance.

When the attic is finished come down to the next story, and so on till all parts of the house have been faithfully cleaned. When the family is at home never undertake more than one or two rooms at a time. There is no reasonable excuse for making home so uncomfortable during house-cleaning. If you hire help, it will pay better to hire three or four persons and make short work of it. With a little management and a strong force this troublesome and annoying work can be made very short. Begin every room by removing everything that can be taken out. Take down the curtains and cover whatever you must leave in the room. Take up such carpets as need cleaning; have them taken to the back yard, stretched across a clothes-line and well beaten by a man, for this is not a woman's work. After they are thoroughly cleaned, and the rooms cleaned, they should be relaid by a man. Brush the upholstered furniture with a furniture brush, cleaning around each button or tuft. Turn sofas and chairs down, and beat them with a carpet or furniture whip; then brush again, and wipe the covers with a clean, damp cloth, to take off what dust may have settled. Take a basin of warm soap-suds and wash all the woodwork and carving with a soft cloth. Wash only a small part of one thing at a time, and then wipe dry as quickly as possible, and polish with a chamois skin. If left wet until the whole piece is well washed, the soap-suds may turn the varnish; but if carefully done it cleans the furniture of all finger-marks.

The Question of Moths.

There are two kinds of moths with which housekeepers are

troubled and perplexed—the common and the “buffalo” or “carpet moth.” To preserve your woollens and furs from moths, examine them carefully before you put them away, and then put them where the parent moth cannot enter. Some persons have tin cases made for this purpose, and after putting in the goods, have them soldered tight. If you take a piece of strong brown paper, with not a hole through which even a large pin can enter, you will find it just as good. Put the articles in a close box, and cover every joint with paper. For the extermination of carpet moth, the following has been recommended: Take a wet cloth, lay it over the place near the edge of the carpet, and use several hot flat-irons, moving them about from time to time so as to send the steam down through the carpet and into all the cracks of the floor, and it will kill the moths.

During house-cleaning, when the carpets are up and the floors scrubbed and dried, take a small bellows, which comes for this purpose, and blow into every hole or crack that can be reached, cayenne pepper, Persian powder or Pool's moth powder.

How to Air Apartments.

It is a general practice to open only the lower part of the windows of a room in ventilating it, whereas, if the upper parts were also opened the object would be more speedily effected. The air in an apartment is usually heated to a higher temperature than the outer air, and it is thus rendered lighter, and as the outer air rushes in, the warmer and lighter air is forced upward, and finding no outlet, it remains in the room. If a candle be held in a doorway near the door, it will be found that the flame will be blown inward, but, if it be raised nearly to the top of the doorway, it will go outward; the warm air flowing out at the top, while the cold air flows in at the bottom. A current of warm air from the bottom is generally rushing up the flue of a chimney, if the flue be open, even if there should be no fire in the stove; therefore, open fire-places are the best ventilators we can have for a chamber, with an opening arrangement in the chimney near the ceiling.

Carpets and Sweeping.

A coarse broom as a matter of economy, should never be used for carpets, as it tears off the surface and soon wears even the coarser parts. There are different qualities of brooms to be had, or where factories are near they can be made to order and as fine as the material will permit. A stiff brush is better for very fine carpets. These can also be made to order at brush manufactories. A fine carpet preserves a clean appearance longer if, after sweeping, it is wiped over with a damp cloth, which removes all the dust that settles after sweeping. Fine parlor carpets, unless much used, do not require a thorough sweeping oftener than once a month, though frequent brushing up may be required. Where there is a large family, or the carpets are much used, they should be shaken frequently, as that removes the sand and dust which grinds them out. Do not undertake to sweep the whole house in one day. This will overtax your strength and make it a burdensome duty. We would suggest Thursday as a suitable day for upstairs sweeping; do it so well that each bed-room will smell fresh and new. Friday, sweep halls and stairs, and all down stairs; and disarrange but one room at a time. Wear dust-cap and mittens whose wristlets extend over the dress-sleeve. With neatly-combed hair, tidy-dressed feet, and a working dress in repair, you need not be ashamed if some fashionable gentleman should catch you at your work. It would be well if all housekeepers could avail themselves of the fashion of covering the centre of the room only with carpet, leaving a margin around it for heavy furniture to stand upon, thus saving the strain of lifting and pushing, which is such a tax and injury at house-cleaning times. The floor beyond the carpets can be stained and varnished, or painted to suit the tints of the carpet. For common carpets a broad binding would serve as a border. Grease may be extracted from carpets by the use of benzine. It may require considerable rubbing, but if you persevere it will disappear. It is said that chloroform will remove grease from carpets or any kind of woolen

goods. "Carpet sweepers" save a great deal of labor, and should be in every home. They are intended for daily use, but not for thorough cleaning. In the weekly sweeping you must use the broom. First pin a cloth to your broom and brush away cobwebs; and then sweep your room twice with the broom.

Dust and Dusting.

This is one of the unpleasant duties which every housekeeper shares, but like everything else, can be made much easier if systematically arranged. At a very small expense you can procure dusters. Cheap prints will answer the purpose. These should be spread over such articles as are found difficult to dust—books, statuary, carved woodwork, etc. One large duster should be kept for covering beds when sweeping the chambers. After the sweeping, when the dust is done settling, carry the dusters out-doors and give them a thorough shaking. Always keep on hand cotton cloths for dusting, the softer the better, and nothing is better than old silk handkerchiefs; with these wipe off every article of furniture. But dusting, like cooking, is an art that must be studied and understood, but like cooking it is an art that some never learn, and dust remains on the furniture from one house-cleaning to another.

Kalsomining.

This is not so common nowadays, since papering ceilings has come into vogue. But if the ceiling is kalsomined it should be done before you paint or paper. This is much superior to white-washing, and very little more expensive. There is a smoothness and a glaze which is a great improvement to the style of the interior of the house. However, it requires care and judgment in the selection of the not expensive materials, and above all, skill in applying it to the wall. You will find the following receipt reliable. The process should be commenced by soaking four ounces of glue in a quart of warm water for twenty or twenty-four hours; then a pint of water should be added; and the vessel (of tin or other thin metal) should be placed in a kettle of hot water over a fire,

the glue being agitated till it is thoroughly dissolved and the solution quite clear. Put five or six pounds of powdered Paris-white into a large bucket, and add hot water sufficient for the mixture to be of the consistency of cream; then mix the glue water with it, stir it well and paint the walls with the mixture with the common white-wash brush. It is of the greatest importance that the kalso-mining mixture be spread very smoothly, and to secure this, a little hot water must be added, if the stuff be too thick for easy and level application. The quantities above given are sufficient for two coats in a large room.

Papering.

If the walls are hard-finished, or have been white-washed, a solution of white glue should be applied with a white-wash brush. The first thing in order is a preparation of paste. This is made by taking wheat flour, after sifting, put into a vessel, and with the hand stir it, adding water, cold or tepid. Begin with it pretty thick, as the lumps can be gotten out better. Stir till they are all out. Thin pretty well. Have ready an iron pot on the stove, water boiling. Turn starch into the hot water and stir to keep it from burning. Let boil till the flour is cooked. If too thick, add more hot water. It should be pretty thin when done, as it thickens as it cools. Let it stand until it is cold. Procure a board of sufficient length and breadth; better to have the board as near the width of the paper as possible. Nowadays the paper is nearly always trimmed when purchased, if not it must be before it is hung upon the wall. Lay your paper upon the board with the right side up; measure the wall from the top to the base board, then measure the paper the same and see if it will match right to cut. Cut all the full breadths for the room before you commence papering, matching as you cut. Then turn all over at once. Always begin at the right hand and work to the left. Begin to hang at a door or some place where, if you cannot match when you finish, it will scarcely be recognized. Never turn a corner, but cut the paper as it will adhere better and make a bet-

ter job. Apply the paste with a good whitewash-brush. When ready to hang turn the bottom end of the paper up a yard or more. This will let it swing at the bottom until ready to finish, and it will go to its place without trouble. Always fasten at the top first. After seeing that it will match right all down the joint and not lap over, make a crease at top of base board with shears and cut off the waste. Use a soft cloth or towel to rub the paper down. This must be touched very gently or the colors on the paper will run.

Concluding Remarks.

It is a common saying, "A woman's work is never done." This trite saying every housekeeper has found to be true. But while it is never done, with proper management there will be hours for rest and mental improvement. The heavier work should be so graded that each day will come in for its share of the burden. We would suggest the following classification: Monday, washing, rain or shine; this will necessitate a drying-room or balcony. Tuesday, ironing and baking. Wednesday, clean pantries and cupboards, drawers, and the cellar. Thursday, sweep up-stairs. Friday, sweep halls and stairs, and all of down-stairs. Saturday, clean the kitchen, bake and prepare for Sunday. Let every Saturday afternoon be a rest and recreation. Make Sabbath as near as you can a day of rest. Your highest ambition should be to make home beautiful and attractive. As you are the Queen of the circle, make yourself as lovely as you can. Never let an afternoon come without dressing with taste. By doing this you will have time to improve your mind. Keep up, if not with the advanced thought of the day, at least with the current events of the day.



THE SICK ROOM.

As a room of this kind is required in every home, a little space given to this subject will be appreciated. The prevailing opinion that any chamber with a bed in it will answer the purpose is erroneous. It is sad enough to be confined to a bed of illness, but to be shut up in a small, dingy, uninviting room, greatly aggravates the situation. It should be the largest, best lighted and ventilated room in the house. The appearance and condition of the room will have great influence upon the spirits of the sick. The very best and finest chamber you have in the house should be used for that purpose.

Sunlight and fresh air are nature's own restoratives, and should never be excluded. Admit the rays of the sun to the fullest possible extent, for sunlight is one of the most powerful chemical agencies in nature. According to the best medical testimony, some of the most remarkable cures have been produced by simple exposure to the full rays of the sun. Proper ventilation is equally important, but it is one of the most difficult things to obtain in a sick room. The foul gasses generated from day to day, must be removed, but expelled in such a way as not to expose the patient to the currents of cold air. An open fire-place in a room is one of the best ventilators that can be secured, but in the absence of this by raising a window a few inches from the bottom and leaving another one down from the top in an adjoining room, with the door open between the two, will give sufficient draft to expel all the foul gasses.

The bed should be so arranged as to give the sick an easy view of out-door, as the eye will soon tire gazing on the walls of the chamber.

We are told that "cleanliness is next to godliness;" this should be scrupulously regarded in the sick-room, as it will go far to stamp out infectious disease, and contribute largely to the patient's recovery. The sheets and pillow cases should be changed often, the mattress should be hair, and, if possible, the bed should be freshly made morning and evening. In case of severe illness, the patient can be moved, without changing position, in the following manner: Bring another bed into the room, with low bedstead, and place the head of one bedstead against the foot of the other. Secure two straight poles about six feet long; have two persons on each side of the bed facing each other; roll the sheet around the poles until within six inches of the patient's body. This forms a stretcher, and by taking a firm hold the patient can be lifted into the fresh bed without injury. After resting, the sheet can be slipped out from beneath the body. This being done, the mattress and pillows of the bed just vacated can be taken into another room, the windows raised, and the bed completely aired. The sick become very tired lying, hence changing and shaking up the bed will contribute greatly to ease and comfort. Above all, the sick-room should be quiet, the attendants should move with ease, and the doors opened and shut with great caution. As a rule, visitors should be excluded, especially while the patient is very sick. There is not one out of ten that knows how to talk in a sick room. You often hear the following expressions: "How badly he looks;" "I did not expect to find him so reduced." Many a poor fellow has been talked to death by well meaning and sympathizing friends.

Sponging the body regularly is of great value, but this should always be done under the direction of the attending physician. Indeed, whether sick or well, bathing is indispensable to health. Chamber utensils, after using, should not be allowed to stand, but instantly removed and cleansed. As a rule people try to exercise some care in the selection of a physician, but seem perfectly indif-

ferent about the qualifications of the nurse. A good nurse is of the first importance; a mistake here may cause the death of your friend or loved one. Remember nearly everything depends upon the nursing. A good nurse will be kind, gentle, and decided, with sufficient judgment and calmness to act in any emergency.

Diet and regimen should be carefully studied, and should at all times be under the direction of the attending physician. As a general rule, the food should be light, nourishing, and easily digested; and the drink such as nature has graciously furnished to satisfy the thirst. Pure fresh water is preferable to all other drinks, and when necessary a little raspberry, strawberry or currant jelly may be added to suit the taste. Good fresh milk, buttermilk, rice-water, barley-water, toast-water, chocolate and weak black tea.

FRUIT.—All kinds of ripe fruits not of an acid quality, such as apples, pears, peaches, plums, grapes, raspberries, strawberries, blackberries, sweet oranges, melons, and such other as are not known to disagree with the patient.

VEGETABLES.—Irish potatoes baked without paring, green peas, beans, especially lima beans, asparagus, squashes, rice, hominy, etc.

BREAD.—Bread made out of rye flour, or unbolted wheat flour, is preferable. Light puddings made out of rice, farina, cornstarch, tapioca, and bread.

MEATS.—Tender beef, mutton, venison, chicken and wild game. In acute or inflammatory diseases, animal food is seldom allowable.

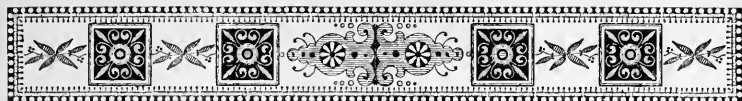
BEEF TEA.—This is very nutritious, and should be administered in nearly all kinds of sickness. Directions how to prepare this, as well as all other kinds of diet for the sick, will be found in this book.

In cases of inflammation of the stomach or bowels, as soon as a little improvement sets in, give a little rice gruel, farina, arrow-root gruel, or a little milk. Solid food should not be allowed until the stomach can bear it without exciting pain.

IN DIARRHŒA.—The diet should consist of light, unirritating food, such as well-boiled rice, oatmeal gruel, farina, good, fresh milk, mutton broth thickened with flour or rice, and fresh crackers

broken in milk or made into a gruel with milk. Acid fruits, eggs, fowls, game, fish, and the like, should be avoided. In chronic cases a more generous diet may be allowed.





MEDICAL RECEIPTS.

Receipt for Vomiting.

Let the patient drink hot water very freely, just as hot as it can be taken. At the same time immerse both hands in hot water up to the wrists. Flannel cloths dipped in hot water, and doubled four or five times, and laid on that part of the body affected with pain, will give almost instant relief.

For Sprains.

Apply a poultice made of equal parts of salt and lard. This will give instant relief and reduce the swelling. There is nothing better.

For Bruises.

Tincture of arnica, one drachm; alcohol, four ounces; mix well. Saturate cloths in the same and apply to diseased parts.

Stings of Bees, &c.

Examine the parts with a magnifying glass, and if the sting be left in the wound extract it with a pair of small tweezers, or, if these cannot be had a sharp penknife will answer. Then apply dilute aqua ammonia, (spirits of hartshorn) strong saleratus water or camphor. Onion juice is also a good application.

Bites of Snakes.

Soon as possible after being bitten, have the poison well sucked out. No danger can arise from this unless the person sucking has sores on his lips or in his mouth. Give from one to four drops of

tincture of iodine every hour until the danger is passed. (This remedy can be had at any drugstore.)

Poisoning.

If by any accident poison has been taken into the stomach, as soon as the discovery is made an emetic should be administered. Take freely of warm water, or mix a tablespoonful of powdered mustard seed with a tumblerful of warm water. This will soon free the stomach of its contents. But as there are so many different kinds of poison, and the treatment must vary according to the kind of poison taken, the only safe rule is to send for a physician. The emetic, however, should be taken at once.

Cough Mixture.

Take a pint of vinegar, a teacupful each of honey and molasses, and a small handful of hoarhound leaves, bruised; simmer over the fire fifteen or twenty minutes, then strain, squeeze out, and add an ounce each of wine of ipecac and tincture of lobelia. Dose—a teaspoonful or two as often as required.

Another Cough Mixture.

Tincture of blood-root, syrups of ipecac and squills, tincture of balsam of Tolu, and paregoric, equal parts of each. Dose—half a teaspoonful whenever the cough is severe.

Bleeding at the Lungs.

Eat freely of raw table salt, or take a teaspoonful three or four times a day of equal parts of powdered loaf sugar and rosin.

Sour Stomach.

Temporary relief is often had by the use of some ant-acid—as a teaspoonful of super-carbonate of soda in a little water. But strange as it may appear, acids often do the most good—such as a weak solution of lemon or citric acid, or often the juice of a lemon.

Colic.

Bathe the feet and legs in hot water, and apply hot fomentations, such as a poultice made of hot herbs, mustard, hot salt, or hot water over the stomach and abdomen. If this does not relieve, drink freely of peppermint, ginger or calamus tea, or warm lemonade. If it still continues, give from thirty to sixty drops of pargoric in a little warm water, or twenty-five or thirty drops of laudanum.

Diarrhoea.

Tincture of rhubarb and compound spirits of lavender, of each four ounces; laudanum, two ounces; cinnamon oil, two drops. Mix well. Dose—one teaspoonful every three or four hours, as the case may demand.

Costiveness.

The practice of taking physic to cure constipation, is productive of vastly more evil than good. Purgatives will increase the difficulty, but never cure it. Proper attention to diet is of the first importance. Use bread made of unbolted flour. Ripe fruits and vegetables may be eaten freely, also dried fruits, such as apples, peaches and prunes. In obstinate cases it will be necessary to resort to a syringe. The injection should be in large quantity. Tepid water, with a little hog's lard stirred in, will be suitable.

Piles.

EXTERNAL APPLICATION.—Inner bark of the white oak tree, boil and strain, and boil again until you obtain one-half pint of the extract, very thick; then add one-half pint of the oil of the oldest and strongest bacon you can procure; simmer together until a union takes place when cold. Then apply by the finger up the rectum every night until well. While using abstain from stimulating diet. This is a great remedy.

Ague Cure.

Take quinine, twenty grains; water, one ounce; sulphuric acid,

twenty drops; mix in a vial. Dose—a teaspoonful every hour, or every two hours during the well day, till all is taken.

Sick Headache.

The following is said by a physician who has often tried it to be a valuable remedy: Two teaspoonfuls of finely powdered charcoal, drank in a half tumbler of water, will, in less than fifteen minutes, give relief to sick headache.

Toothache.

Alcohol, one-half a pint; tincture of arnica and chloroform, of each one ounce; oil of cloves, one-half an ounce. Mix, and if there is a nerve exposed this will quiet it. Apply with lint. Rub on the gums also.

Cure for Corns.

Take one-fourth of a cup of strong vinegar, crumble into it some bread; let it stand half an hour, or until it softens into a good poultice; then apply on retiring at night. In the morning the soreness will be gone, and the corn can be picked out. If the corn is a very obstinate one, it may require two or more applications to effect a cure. This is said to be an infallible cure.

Salve—For Burns, Frost-Bites, &c.

Equal parts of turpentine, sweet oil and bees-wax; melt the oil and wax together, and when a little cool add the turpentine and stir until cold, which keeps them evenly mixed. Apply by spreading upon thin cloth—linen is preferable. This is equally good for chapped hands or lips.

British Oil.

Linseed and turpentine oils, of each, eight ounces; oils of amber and juniper, of each, four ounces; Barbadoes tar, three ounces; Seneca oil, one ounce. Mix well. This is a great remedy for sores, bruises and swellings of every description.

The Shaker Cure for Felons.

Immerse the finger and hand, or even the whole arm, if necessary,

in water as hot as can be borne, until the pain is gone, and the core is loosened and drawn from the bone.

Superior Tooth Powder.

Take any quantity of precipitated chalk, and twice as much pulverized charcoal; make very fine; then add a very little suds made with Castile soap, and sufficient spirits of camphor to wet all to a thick paste. Apply with the finger, rubbing thoroughly, and it will whiten the teeth better than any tooth powder you can buy. As it is hard on the enamel, it should not be used over once a week.

Another Tooth Powder.

Precipitated chalk, which can be gotten at any drug-store very cheaply. This will never injure the teeth, and should be used once or twice per day.

To Prevent Nightmare.

Eat nothing after 3 o'clock P. M., and you will never be troubled with this suffocating disease.

Bleeding at the Nose.

Roll up a piece of paper and pass it up under the upper lip. In obstinate cases blow a little gum Arabic up the nostrils through a quill, which will immediately stop the discharge. Powdered alum is also good. The bleeding can mostly be stopped by making the patient raise both his arms above his head, and hold them there for some time. As a last resort take lint or cotton wool, soak it in a solution of alum, and plug up both nostrils.

Bleeding at the Lungs.

A prominent physician relates a case in which inhalation of very dry persulphate of iron reduced to a palpable powder, entirely arrested bleeding from the lungs when all other remedies failed. A small quantity was administered by drawing into the lungs every hour during part of the night and following day.

Sore Throat.

Dissolve a tablespoonful of chlorate of potash in a tumbler of water and gargle with it. Make a poultice of worm wood, boiled in sweet milk, and apply it to the throat.

Hoarseness.

Take one drachm of freshly-scraped horse-radish root, to be infused with four ounces of water in a close vessel for three hours, and made into syrup with double its quantity of vinegar. A teaspoonful has often proved effectual.

To Avoid Cold Feet.

Wear two pairs of stockings of different material; one of silk or cotton, the other of wool. The two fabrics serve to keep in the natural heat of the feet.

To Cure Cold Feet at Bed-time.

Take off the stockings before undressing and rub the ankles and feet with the hands, as hard as can be borne, for five or ten minutes. This will diffuse a pleasurable glow, and those who do so will never complain of cold feet in bed. Frequent washing and rubbing them thoroughly dry with a linen cloth or flannel, will be of great value.

To Cure Wens.

I removed a wen that had been growing for some time on my eye-lid, and threatened to cover the eye, by an application of salt-water. I kept a solution of salt, as strong as it could be made, in a small vial. This I applied, perhaps, twenty times a day.

Good Healing Salve.

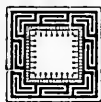
Take rosin and beeswax, of each, two ounces; sweet oil, eight ounces; melt together, stirring till cold. This will be found good for common sores.

Arnica Liniment.

Take one drachm of tincture of arnica, and four ounces of alcohol; put them into a bottle, and shake well. This will give great relief to persons suffering with pains in the feet and limbs, from walking. Good for recent sprains, bruises, and contused wounds, and for rheumatism of the joints.

Scratches,

However trifling, should never be neglected. Apply immediately court-plaster large enough to cover the wound.





FANCY WORK.

Table Scarf.

One yard and a half of black satin; line with crimson satin, embroidered on one end golden rod and daisies; on the other tufted coxcomb. Finish the ends with old gold and crimson balls.

Lambrequin.

Make of light blue felt and oblique across the centre sprays of cretonne flowers; scallop the edge and trim with tassels made of the blue felt.

Bed Spread.

Stripe down the centre of pale blue figured sateen one yard wide; edge on either side of pink flowered cretonne, one-fourth of a yard wide; sew on either side of the pink flowered cretonne a puff of pink sateen half a yard wide. Bind the edge half a finger length deep.

Lace and Ribbon Tidy.

Two stripes of wide insertion. Three stripes of satin ribbon. Embroider one strip with rose buds, one with daisies, one with wheat heads. The ribbon and insertion are of equal length. The tidy is longer than it is wide. A row of wide lace edges these joined sections all around. Antique, torsion and heavy laces are preferred on account of their being more durable. The daisies may be worked in either Kensington or satin stitch, the centres of the daisies being usually done in French knots.

Handkerchief Case.

Take blue or rich cardinal plush. It is made of two pieces cut in the desired size, and square in shape. Each square is pink or light yellow satin lined with a thin sheet of cotton perfumed with whatever you may have a preference for. Each square is lined separately and quilted in diamond design, and lapped over in pocket fashion on each end, so that the handkerchiefs cannot slip out. The squares are now joined together on the inner side with narrow ties of pink ribbon, so that they fold like a book, and so form the case. Decorate the top with embroidery or painting. A spray of Autumn tinted vine or yellow daisies gives a rich look to the blue background. The edges of both the upper and under squares are finished with a box pleating of the satin, and a satin ribbon bow is placed on each corner, while a loop of ribbon is used to lift up the lid. It can be made of any material—satin, velvet or plush.

Wooden Rocker.

An old-fashioned little wooden rocker that has seen hard service for a score or more years can be converted into a most fashionable piece of furniture. Paint the back and rockers black, then apply a coat of varnish, which will make it look like ebony. Pad the seat, and cover the padding with a piece of unbleached muslin, tacking it down neatly. Cover the cushion with crazy patchwork, and fasten with olive and crimson satin ribbons. Add a large bow to one corner of the back. The whole thing when finished produces a dainty and comfortable effect.

Shaving Case.

Cut out two pieces of light blue silk or satin about eight inches long and six broad. Upon one side embroider in old gold the monogram of the person for whom the case is intended. The letters must be rather large to show handsomely. Upon the other, work a pretty pattern of flowers. Those who can paint can decorate in that way. Line the inside with a contrasting color of silk,

and bind neatly. Tie together at the top with bows of ribbon of the color of the binding. Put an elastic across to hold the leaves. Put in mostly of white tissue paper, but vary them now and then with light colored ones. Plush may be used for the outside, ornamented with gold or silver.

Glove Box.

Take an ordinary oblong box, line with quilted pink silk, and cover the outside with pink silk. Over this place broad Oriental lace. Remove the rim of the cover and cover with pink silk, the top ornamented with the lace the same as the sides. Fasten the top to the box with bows of narrow pink ribbon. Pink Silesia may be used in place of silk with good effect.

Pin Cushion—No. 1.

Make a pin cushion of pale blue satin; in one corner embroider a spray of daisies; in the opposite corner a bow of pink satin ribbon and a pink and blue pom pom set in front of the bow. Trim the edge with broad, Oriental lace.

Pin Cushion—No. 2.

Make a pin cushion of pale blue satin; paint in the centre one water lily with four buds; trim the edge with deep lace and set a small bow on each corner. Or, make it of white and paint a spray of Autumn tinted vine, and put double box pleats very close together around the edge of the cushion; then put white lace around the cushion, tucking the plain edge of the lace down between the ribbon, pleating and cushion.

Plush Framed Clock.

Small, round, gilt clocks are made into handsome mantel ornaments when set in a plush panel and placed on a brass easel. A board, three-quarters of an inch thick, with beveled edge, should have an opening made in the center just large enough to admit the clock. A piece of blue or crimson plush is cut to fit the board, and embroidered with arrasene and silk in some appropriate de-

sign arranged partially around the opening, or a branch thrown carelessly across. The board is then neatly covered with the decorated plush, the lining on the back when blind stitched on, will finish the edge. Place the clock in the opening made for it, and if carefully fitted it will need no other fastening.

Tidies.

The newest tidies of macromi card are made of one strip of open work in the center. A piece of ribbon is divided into equal parts; a small cluster of flowers is either painted or embroidered on those parts which will appear on the right side when run in and out through the open work.

Spectacle Case.

Take two pieces of pasteboard, six inches long; two inches at one end and three at the other; each covered on both sides with silk, and the two sewed together, leaving an opening at the top. This is suspended by a silk cord or ribbon, which is fastened to the waist of the dress with a handsome pin. It can be decorated if desired. This size will hold two pairs of spectacles.

Plush Frame.

To make a plush frame for a photo or picture. Make the frame of cardboard; cut the opening for the picture a little to one side, not in the center. Cut it either oval or straight, according to your preference. Cover one side with plush of some favorite color. Embroider a vine or spray on the broad side of the picture. Fasten the plush neatly around the opening for the photo, then put in a sheet of glass a little smaller than your frame; on this lay the picture. Have ready a piece of cardboard; cover on one side with silk or satin; lay the plain side on the back of the picture, and sew neatly the plush frame and the silk-covered back piece together. Fasten a large hair-pin to the back and it is finished.

Table Scarf.

One yard and a half of old gold felt, embroider with silk and

crewel, a spray of wild roses on one corner, on the other a bunch of poppies. Cut the ends into fringe, four inches deep.

Cradle Quilts.

Cut out the size required in both pink and white. The lining is of the white, and can be laid aside till the pink piece is worked, and ready to be tacked to it. At the top of the coverlet lay on a piece of white sateen to simulate a flap turned back, but not at the edge, but the depth of the flap below the edge, three to three and a-half inches. The appearance is as if the pink sateen had been split and turned back to show the white lining. The flap should be worked with a row of crewel flowers, roses and forget-me-nots. The flap is edged with the same lace as the whole of the coverlet. The two corners at the bottom of the pink sateen are turned back to match in the same style, and worked in gray silk or crewels into which the stalks pass slanting wise. This style is more difficult than ordinary crewel embroidery, and looks pretty and uncommon on the little cradle. If preferred, the corners and flap can be embroidered in arrasene, and be a pink on a coverlet of pale silver, gray or cream. Another novel arrangement is a quilted sateen or sateen coverlet, with a band of white all around, on which is sewn lace painted with ordinary water colors. The lace is ordinary white lace, with a defined pattern, and this pattern is painted over with, for instance, a pink kind of rose, touched up with a darker shade when dry, and green leaves, or a blue scroll, worked up in the same way. It is easy and pleasant work, and effective. It is put on rather full, so that the delicate covering shows more than the pattern.—*Toledo Blade.*

Carriage Pillow.

The pillow is made of down feathers or whatever is preferred, put in a case of strong fabric and then covered. This dainty pillow covering for baby while enjoying an afternoon airing in his carriage is made of light blue surah, upon which are embroidered graceful sprays of small flowers that look as if they had been

showered upon the pillow. The sprays may be embroidered solidly or worked in the South Kensington stitch. A frill of deep lace trims the pillow all around, and dainty little bows are set on each corner. It can be made of pink, white or any other shade. Silk may be used instead of surah.

Baby Carriage Pillow.

Make the pillow case of blue Silesia; on this fasten on the upper side a soft cover of darned net, with an edge of torsion. Place small bows of narrow blue ribbon, made unlike each other, on each corner. At other times a plain white pillow case edged with Hamburg or torsion will be very nice.

Wall Pocket.

A simple and handsome wall pocket can be made from a bathing-slipper. The slipper is formed of coarse brown straw or split willow splints woven into braids that are sewed together to form it. The heel of the slipper acts as a covering and is bent down to close it. The pocket is bound with plain ribbon and finished with ties and bows of the same. The color and texture of the lining and trimmings may depend upon the prevailing color of the room in which the pocket is to be hung; or upon individual preference. Satin is the prettiest lining and cardinal red the richest hue.

Sofa Pillow.

A pretty sofa pillow is made by taking two pieces of light blue satin, and shirring them; have a piece of red brocaded ribbon an inch and a half wide, on either side of which join with some fancy stitch a piece of black velvet two inches wide, which is either embroidered with a little vine or worked with two or three fancy stitches; when this is done, join the pieces of blue satin, one to each piece of velvet, in the same way that you did the velvet to the red ribbon. Line with blue flannel and finish with a cord.

Knitted Torsion Lace.

Cast seventeen stitches. First row: Plain. Second row: Knit

three, turn over twice, seam two together, knit two, turn over three times, narrow, knit six, turn over twice, seam two together. Third row: Turn over twice, seam two together, knit seven, knit first loop, seam second, drop third, knit two, turn over twice, seam two together, knit three. Fourth row: Knit three, turn over twice, seam two together, knit eleven, turn over twice, seam two together. Fifth row: Turn over twice, seam two together, knit eleven, turn over twice, seam two together, knit three. Sixth row: Knit three, turn over twice, seam two together, knit two, turn over three times, narrow, turn over three times, narrow, knit five, turn over twice, seam two together. Seventh row: Turn over twice, seam two together, knit six, knit first loop, seam second, drop third, knit one, knit first loop, seam second, drop third, knit two, turn over twice, seam two together, knit three. Eighth row: Knit three, turn over twice, seam two together, knit thirteen, turn over twice, seam two together. Ninth row: Turn over twice, seam two together, knit thirteen, turn over twice, seam two together, knit three. Tenth row: Knit three, turn over twice, seam two together, knit two, turn over three times, narrow, turn over three times, narrow, turn over three times, narrow, knit five, turn over twice, seam two together. Eleventh row: Turn over twice, seam two together, knit six, knit first loop, seam second, drop third, three times, knitting one between the three loops, knit two, turn over twice, seam two together, knit three. Twelfth row: Knit three, turn over twice, seam two together, knit ten, bind off all but two (by slipping the twelfth stitch over the eleventh and so on until there are only two on the left hand needle), turn over twice, seam two together. Thirteenth row: Turn over twice, seam two together, knit ten, turn over twice, seam two together, knit three. Repeat from second row.

Torsion Inserting.

Cast on sixteen stitches. First row: Plain. Second row: Thread over twice and seam two together, knit six plain, then bind off three on your left needle by slipping one over the other, thread

over twice, seam two together, knit one plain, thread over twice, seam two together. Third row: Thread over twice, seam two, knit two plain, then knit the loop so as to make two stitches, by first knitting it plain, then seaming it, knit plain until you come to the last two, thread over and seam two together. Fourth row: thread over, seam two together, knit twelve plain, thread over and seam two together, repeat from second row.

Infants' Shirts.

High neck and long sleeves. Use small bone needles, and three-thread Saxony yarn; two ounces required for each shirt.

BORDER.—Cast on seventy-eight stitches. First row: Knit across plain. Second row: Seam across. Third row: Knit across plain. Fourth row: Knit first stitch, put yarn over, knit three, narrow twice, knit three, put yarn over, knit one, yarn over, knit three, narrow twice, etc., repeating pattern to end of needle, which must exactly correspond to first end. Fifth row: Seam. Sixth row: The same as fourth row. Seventh row: Seam. Eighth row: Same as fourth row. Ninth row: Knit. Tenth row: Seam. Eleventh row: Knit. Twelfth row: Same as fourth row. Thirteenth row: Same as fifth row. Fourteenth row: Like fourth row. Fifteenth row: Like fifth row. Sixteenth row: Like fourth row, and so on, repeating until there are four finished pattern rows; that is, four times three rows of eyelets with the ribbing between, and five ribbed rows. In going across last row of border narrow six stitches, leaving seventy-two. Knit forty-six times across, knitting and seaming two alternately. Now to shape the shoulder, narrow one at each end of needle every time across, until there are forty-four on needle, and bind off. This forms the back. For front: After knitting border as for back, knit and seam thirty-six times across. Take off one-half the stitches on another needle and knit ten times across; now narrow on outside end of needle every time across until there are twenty-eight stitches on needle. On inner end of needle (or middle of front) bind off three stitches, every other time across, (this is to hollow the neck,) continuing the nar-

rowing for shoulder as before until all are bound off, leaving yarn sufficiently long to sew shoulder seam. Knit up the other half of front in same manner; sew up shoulder and sides on wrong side, leaving space for sleeves. For sleeves, cast on forty stitches, using medium sized steel needles. Knit and seam two alternately, thirty times across. Widen twelve stitches, making fifty-two by taking up loops at equal distances. Substitute bone needles and knit and seam as before, forty times across. For gussets, widen one stitch at each end of needle every other time across, until there are six additional on each end, or sixty-five in all. Bind off, sew up and insert in the body. Finish the cuff by crocheting a narrow edge, and neck in the same manner, commencing at opening and leaving off at same point. Ribbon or cord, according to fancy, may be used to draw the neck.

Another.

Cast on seventy-two stitches; seam off plain. First row: Knit across plain. Second row: Take off first stitch, knit four, put thread forward, knit one, put thread forward, knit one, knit three, slip and bind twice, knit three, thread forward, knit one, thread forward, knit one, knit three, narrow last two stitches. Third row: Seam across plain, narrow last two stitches. Fourth row: Repeat the second row. Fifth row: Knit across plain. Sixth row: Seam across plain. Seventh row: Knit across plain, narrow last two stitches. Eighth row: Repeat, commencing at second row; make seven ribs on right side, then seam two and knit two for body, finishing off at top with a row of holes. For sleeves cast on sixty stitches, make three ribs, finish off with holes over the shoulder. Use two-threaded Saxony yarn.

Tam O'Shanter Cap.

Cast on six stitches, and crochet round these stitches a flat piece, widening at intervals to insure this, and until this head-piece is as large as you may desire it, when crochet one round without increasing. Crochet the succeeding rows, diminishing in the same proportion as you increased, and work the head-band with either

increasing or decreasing, taking the stitches through both edges of the loop. Nine or ten rows will be sufficient for this band. It should be crocheted tighter than the other part of the cap.

Crochet Silk Baby-Hood.

Use Brainard & Armstrong's silk, No. 300, and a fine steel crochet hook. Terms used: s. c., or single crochet. Having a stitch on the needle, pass the hook through the next stitch, draw thread through and throw thread over, and draw through the two stitches on the needle. D. c., or double crochet. Throw thread over, pass hook through next stitch, draw thread through, throw thread over and through two stitches, over again and through the last two stitches. Ch. st., or chain stitch, simply draw thread through stitch on needle. Sh. st., or short stitch. After crocheting the chain, pass needle through center stitch of the shell, and draw the thread through that stitch and the one on the needle. Make 10 ch. st. and join ends. First row: 25 s. c. over the chain ring. Second row: S. c. in every stitch of first row. Third row: Two s. c. in every other stitch, and one s. c. in each stitch between. Continue making the second and third rows alternately until there are 3 rows altogether and then crochet two rows plain. Then come the rows of shells. First row of shells: 6 d. c. in every fifth stitch. Second row of shells: 10 d. c. in the center of each shell of first row, and a sh. st. between each shell. Crochet a row of ch. st. by making a sh. st. in center of each shell of second row, chain 4 and a sh. st. in center of next shell and so on around. Next make a plain row of 1 s. c. in each stitch of the chain row. On this, make a row of d. c., leaving 25 stitches for the neck of hood. Then a row of s. c. in each d. c. of last row. Make two more rows of shells as before, then the three plain rows, two more rows of shells, and thus continue till the hood is large enough. Finish by making three plain rows entirely round the hood and then make the following lace all around. Lace.—First and second rows: Just plain shells, as in the two rows of shells. Third row: 4 ch., skip one stitch, draw

the thread through the next stitch without throwing thread over needle—that is, make a sh. st., 4 chain sh. st. in second stitch, etc., around. Fourth row: Make a sh. st. in center of 4 ch. of preceding row, chain 4 a sh. st. in same scallop, 2 ch., sh. st. in next scallop, 4 ch. and repeat around hood. Sew a ribbon bow at the back of the neck, a ribbon bow on one side of the front toward the top, and ribbons to tie under the chin.

Baby's Socks.

These dainty little pieces of footwear for baby may be made of silk. They are lovely and so warm, and wear much longer than when made of wool. But if you use wool, take either Saxony or split zephyr. Set up a chain of thirteen stitches or any uneven number, then crochet around this row, widening at either end and in the middle of one side. Repeat this for about five rows, then continue crocheting the same, only widening in the center alone until the instep is made. Your own judgment will be the best guide to tell you how deep this should be. Now you have come to the heel, which may be made of silk, and the little toe might have also been done in silk, if the other part of the sock is in wool. Divide the piece you have crocheted in half, take up the stitches on the plain half (not on the piece with the point on it), and crochet in double crochet seven rows, or as many as you think will be necessary. Double this heel piece together and join in single crochet. Turn the point over on the front of the sock and take up the stitches in double crochet, and make the stocking in shell stitch, making as many rows as you wish the stocking to be long. You may finish the top with a row of scallops in silk. Baby blue and white or baby pink are favorite colors for these socks, or all white, with a ribbon run in around the ankle. A ribbon is to be preferred to cord and tassels, as the latter are always getting in a tangle so provokingly at the most importune times.

Infant's Socks.

Make a chain of one hundred and ten stitches. First row: Turn and make one d. c. (double crochet) stitch in each of the next three c. s.

(chain stitch), then three d. c. in the fourth c. s., then one d. c. in each of the next three c. s., then skip two c. s. and proceed as before twelve times. This forms, when the sack is finished, twelve points—two for each front, two for each shoulder, and four for the back. Second row: Same as first row, only make five d. c. in the center stitch or shell instead of three. Third row: Make one d. c. in each of the next four stitches, then three in shell, etc. Fourth row: Same as third, only five in shell. Fifth row: One d. c. in each of the next five stitches, and three in shell. Sixth row: Five d. c. and three in shell. Seventh row: Five d. c. and five in shell. Eighth row: Six d. c. and three in shell. Ninth row: Six d. c. and five in shell. Tenth row: Crochet seven d. c. and three in shell twice, then skip two points and crochet the same on the next four points, then skip two points and crochet the same on the next two points. Eleventh row: Seven d. c. and three in chain. Twelfth row: Seven d. c. and five in chain.. Thirteenth row: Eight d. c. and three in chain. Fourteenth row: Eight d. c. and three in chain. Fifteenth row: Eight d. c. and five in chain. Sixteenth row: Nine d. c. and three in chain. Seventeenth row: Nine d. c. and three in chain. Eighteenth row: Nine d. c. and three in chain. Nineteenth row: Nine d. c. and five in chain. Twentieth row: Ten d. c. and three in chain. Make as long as you desire and crochet a pretty border all around. For the sleeve crochet on the shoulder; where the two points were left make four points, and widen or narrow as your taste may dictate, and make a border around the sack and sleeve to match. Run ribbon around the neck, and it is very pretty with ribbon run lengthwise through the sack between the points. This makes a great improvement, but is not necessary. For infants make of split zephyr, and for children between two and three years, make of Shetland floss, with blue border and ribbon to match.

Silk Mittens.

Two balls of Florence knitting silk, two rather coarse knitting-needles, and a medium sized crochet hook. Wrist, cast sixty-four

stitches on the knitting-needle. First row: Seam across. Second row: Plain across. Third row: Slip one thread over, knit two, narrow twice, knit two*, thread over, knit one, thread over, knit two, narrow twice, knit two, repeat from * to the end, where you put thread over, knit one. Fourth row: Seam. Fifth row: Plain. Sixth row: Same as third. Continue the third, fourth, and fifth rows until the twenty-fourth row, where you slip stitches and bind off. Take the crochet hook and fasten the wrist together—slip stitch or mitten stitch—loop on hook, put hook through the half stitch nearest you, put thread over hook and draw through, stitch and loop on needle. Crochet several rows, having sixty-four stitches around. Setting thumb: Widen each side of a middle stitch by putting two stitches in one, then widen every other row, always having an odd number between the widenings. Widen to twenty-three stitches between, for thumb. Hand: Join outsides of thumb by a chain of three, crochet around once and count stitches. If more than sixty-four, narrow from the chain of three. Crochet to top of little finger. Divide the number of stitches by four, and narrow by taking two together four times, every time around, being careful to narrow in the same place every row. Thumb: Take up the stitches and narrow on the chain until you have twenty-six, then crochet to the thumb-nail and narrow off as in the hand, sew up the wrist. The wrist can be made smaller only by taking nine stitches away. The hand and thumb can be made larger or smaller by widening or narrowing.

Knitting Abbreviations.

k, knit; p, purl or seam; p. 2 tog, purl two together; n, narrows; s and b, slip and bind; t. t. o., throw thread over; b, bind; o, over; p, plain; m, make.

Crocheting Abbreviations.

l, loop; s. c., single crochet; d. c., double crochet; ch. st., chain stitch; cl. ch. st., close chain stitch; d. c. st., double chain stitch; p, picot; r. c., ribbed crochet; c. t. st., crossed treble stitch; s. h. st.,

shell stitch; o. s. st., open shell stitch; t, treble; m, make.

Baby's Boots.

Cast on fifty stitches blue zephyr. First row: Knit backwards or purl so that your knitting will be right side out, *kl., tto., kl., n. 3 tog., kl., tto.; repeat from star to end of needle; this makes eight points. Second row: Take white zephyr, knit across plain. Third row: Knit back same as first. Fourth row: Same as second. Fifth row: Same as first. Sixth row: Take blue, k. plain. Seventh row: Same as first. Eighth row: Take white, k. plain. Tenth row: Plain. Ninth and eleventh rows: Same as first. Twelfth row: Take blue: k. plain. Thirteenth row: Plain, but have wrong side of knitting come on right side of boot. Fourteenth row: n. 2 tog., tto.; repeat to the end of needle. Fifteenth row: Knit stitches and loops wrong side on right of boot. Sixteenth row: Plain. Seventeenth row: Take white, k. plain, right side out. Eighteenth and nineteenth: Wrong side out; next two rows right until you have knit five strips wrong side out. Knit across plain. Next row k. 10, take 6 for a twisted stripe; twist by taking first 3 on extra needle, knit other 3, then knit three taken off. k. 18, then take 6 for twist off on other side; twist same as before. Next row purl all but twisted stripe, which must be right side out. Next row plain; next row purl, etc., twisting every eighth row and narrow at each end of the needle every time you twist. Continue to knit and purl until you have twisted four times and four rows more. Then take sixteen stitches from middle of needle for top of foot, leaving remaining stitches on other needle. Knit these sixteen stitches same as top of leg, two rows plain, and two purl; six strips of each. Leave your needle in the toe. Take up stitches on the sides of the piece just knit; second and third rows, wrong side out; fourth and fifth, right until you have three strips wrong side out. Knit across plain. Take stitches all on two needles, turn wrong side out, double together, take one stitch from one needle, one from the other, knit, repeat, and bind first stitch over new one till all are bound off, sew back of leg together,

crochet a chain and draw into the holes at the knee, and finish with little tassels. Knit on good sized needles. Take nearly $1\frac{1}{2}$ ounces of white and $\frac{1}{2}$ ounce of blue zephyr. They are very pretty with pink or buff in place of blue.

Crochet Terms.

SINGLE CROCHET.—Insert your needle in the upper edge of the chain stitch on the work, and draw the thread through the work, thread over and through the two loops on the needle.

DOUBLE CROCHET.—Catch the thread over the needle, insert it into the work, draw the thread through, thread over, through two holes, thread over and through two holes.

TREBLE CROCHET.—Catch the thread over the needle, insert it in the work, draw the thread through, thread over, then through one loop, thread over and through two loops, thread over and through two loops.

Crocheted Slippers.

Use double zephyr worsted and crochet quite tight. It takes about four ounces for a pair. First make a chain of thirteen stitches; in each chain stitch make one short crochet stitch, not putting the thread over the needle. In the next row make six short crochet stitches, taking up the back of each stitch in the preceding row. In the back of the seventh, which is the middle stitch, make three short stitches; crochet the last six like the first six. This makes fifteen stitches in this row. Do the same in every row, always putting three stitches in the middle stitch, and always taking up the back of the stitches in preceding row, until you have eighteen rows. Start the next row like the others, but only take up twelve stitches, and do not widen. Then make twelve stitches back and continue this until the strip is long enough to go around the heel and sides of the sole, then join to the first twelve stitches of the eighteenth row. Crochet a shell border around the top, run in ribbon or cord made from the worsted, and sew to a cork or lambswool sole. These directions are for a number four shoe. To

make larger or smaller, increase or decrease the number of chain stitches.

Baby Afghan.

Crochet in Afghan stitch five strips, three of scarlet, and two of black. Use scarlet for centre stripe, put center work of callas and leaves, using one shade of cream white, and for shades of olive green, for the callas let the leaves be shaded from light to dark green. Upon the black, which comes next, embroider a vine of shaded green leaves. Let the leaves be shaded from light to dark. Upon the outer scarlet stripes embroider shaded pink and cream rosebuds and green leaves. Knitted scalloped border in shaded scarlet for the edge is pretty. The strips may also be made of delicate pink for the centre, pale blue each side, and buff for the outer ones. The colors for the embroidery must be chosen with reference to its ground work.

Parlor Ball.

Cast 30 stitches of any light colored yarn or worsted upon a coarse steel knitting-needle. Knit across once in plain knitting, then knit back plain, leaving the last stitch unknit upon the first needle. Turn the work around and knit back 23 stitches, leaving one stitch unknit at that end of the needle. Then turn the work again and knit back until within two stitches of the end of the needle. Continue in this way leaving one more stitch at each end each time until you have 10 unknit stitches left at each end of the needles. Then knit across, knitting all the previous unknit stitches. This forms one gore. Now fasten or tie on another color of yarn and proceed the same as before. Knit six gores; bind off the sixth gore and securely fasten the ends with a needle. Sew the opening about half way upon the wrong side, then turn, and stuff with cotton batting, shape with the hand as you stuff it, so as to make it round. Sew it up a little way at a time until the seam is closed. A ball can be made of twine for an older child and this knitted cover slipped over it.

Knitted Mittens.

Four fine knitting-needles. Cast twenty-one stitches on two needles, and twenty-four stitches on the other. Knit three and seam three until you have a wrist two inches long. Now commence the thumb, in the middle of the needle, where three stitches are knit plain, make a stitch on each side of the center-stitch making five instead of three. Widen in this manner every seventh time around, until you have twenty-one stitches for the thumb. Slip these twenty-one stitches off on a strong thread, make or cast in three stitches, join the work and finish the hand, knitting three and seaming three until of the right length, then narrow off quickly, every three stitches. Pick up the twenty-one stitches with seven other stitches taken up where the thumb joins the hand, and knit the thumb plain, narrowing it off as in plain mittens. Crochet a border on the wrist in accordance with your own taste.

Toy Reins.

Knit of coarse yarn, Germantown wool, Seine twine or common wrapping cord. The two last named do well crocheted in double or treble stitch and are quickly made. If wool is used, No. 12 needles are required. Cast on fourteen stitches and in plain knitting knit a length of four yards for the reins. At each end of the reins a half yard is formed into a loop in which to place the arms. Two pieces of half a yard each run from arm to arm at the front and back. Work the name of the child on the front and add little bells to the front and back.

Point Lace.

In purchasing patterns you will find two varieties—"old point" and "modern point" to choose from. The modern point patterns, you will find, are of good designs usually, but the filling in or groundwork consists of a network of irregular twisted threads, with a few medallions cut from honiton braid in rosettes and circles. This description of work is flimsy, useless and unwashable stuff. It is best to choose those of a design formed by the plain narrow

braids and fill in all the intervening spaces with the real lace network of stitches, using the straight twisted stitches very sparingly. Old point patterns are very popular and are made in imitation of the ancient laces, the woven braids following the designs of the hand wrought web. A beautiful narrow braid, No. 212, has a herring bone pattern in the centre, and is very nice and durable for old point as well as modern point. Five cents per yard is the usual price. Plain braids are from three to eight cents; fancy, from five to ten; honitons, from five to twelve; purl edging, from one to six cents per yard; very narrow, firm braids are sold at three cents per yard; linen purl edge of good quality costs three cents per yard. These are the correct retail prices. You are most likely to find these at bazaars and fancy goods dealers and variety stores. Patterns for ties or Jabot's tie ends and barbe points or tabs, will cost you ten cents each, printed on red or pink cambric. Linen patterns are much more expensive. A pattern may be drawn on Domestic or Demorest transparent pattern paper. Line this paper pattern with cambric and your lace may be worked over it. Patterns and materials for those small articles mentioned will cost from thirty to fifty cents each. Hutton's nun's linen-laced thread, ten cents per skein, is the best to use—Nos. 3 to 6. No. 6 is fine enough for any durable lace, and is beautiful for oakleaf or any of the knitting patterns. Architect's transparent tracing linen is very nice to work lace over and transfer patterns. Point De Arms is corded on the lace edge of the meshes by sewing once through each mesh. In returning the thread to the right, each row is corded. Point De Venise is made by commencing at the right and making one mesh, as in Point De Bruxelles. Draw the thread back to the starting point snugly and hold it there firmly, while you make four or five close button-hole stitches over these two threads that form the right side of the mesh. This makes a tiny scallop on the right side of the mesh. Make a row of these scalloped meshes and a plain row of Point De Bruxelles in returning, to the right. In this plain row put another row of scallops, proceed in this way to fill the space. These scalloped meshes are

very much used instead of purling on the edge of all kinds of point lace, and it makes a beautiful, firm-edge ornament.

Point Bruxelles may be made diagonally in very large rows across large spaces. These close rows alternating with very long meshes give shaded waving stripes that are very pretty for large places. Point de Lorento makes an edge ornament in this way; make two close stitches and then leave the thread loose in the form of a short loop; repeat in the rows.—*The Household*.

Feather Edged Braid Trimming.

Fasten the thread to a loop in the braid. Chain seven stitches, put the needle in the second loop from where you commence, draw the thread through the loop and the stitch on the needle, chain four more and fasten in the next second loop, then take up three more loops by putting the needle through each one and drawing the thread through the loop, and the stitch on the needle, chain four stitches and fasten as before, chain four more and fasten, take up eight loops as the three were taken, chain two and fasten around the last four chain stitches, chain two more and fasten in the second loop from the eight taken up stitches, chain two and fasten around the next four chain stitches, chain two and fasten in second loop, then take up three loops, chain two, fasten around the four chain stitches, chain two, fasten in second loop, chain two more, fasten around the seven stitches, chain four, fasten in second loop, double the braid together from this loop, and on the right side of the work, take up a loop of each piece of the braid, draw the thread through these loops, leave the stitch on the needle, and so continue until all have been taken up, as far as the loop above the eight taken up stitches on the opposite side of the braid, then draw the thread through two stitches at a time until only one stitch remains on the needle, then commence the second scallop same as before. Crochet across the top of the completed edging to sew on by. It washes and wears better to crochet a chain of three between each loop on the lower edge, except those close

between the scallops, simply drawing the thread through these. The needle must be fine and straight.

Open Work Stocking Pattern.

Cast on one hundred and forty-nine stitches. First row: Knit around plain. Second row: Seam two, plain three, seam two, slip and bind, plain five, and so continue all around. Third row: Seam two, plain three, seam two, slip and bind, plain four and repeat. Fourth row: Seam two, plain one, thread over, plain one, thread over, plain one, seam two, slip and bind, plain three. Fifth row: Seam two, plain five, seam two, slip and bind, plain two, etc. Sixth row: Seam two, plain five, seam two, slip and bind, plain one, etc. Seventh row: Seam two, plain two, thread over, plain one, thread over, plain two, seam two, slip and bind, etc. Eighth row: Seam two, plain seven, seam two, leave thread in front of needle, plain one, thread over, and brought in front of needle, etc. Ninth row: Seam two, plain seven, seam two, plain three, etc. This forms one leaf and a half; commence and repeat till long enough.

Fancy Stocking Shell and Twist.

We will simply give the pattern, then those who like can knit a stocking with it any size desired. It looks equally well in wool, cotton or silk. The twist looks well in any shade, but the shell shows best in delicate tints. Cast thirteen stitches on four knitting needles; knit around plain three times. First round: knit one, thread over, knit one, thread over, knit one, thread over, knit one, thread over, knit one, thread over, knit one, thread over, knit one, seam one; this forms the shell. Now take the first two stitches of the left hand needle off on a darning needle, letting the needle rest on the inside of the stocking. There are now three stitches left on left hand needle; knit two of these, now replace the stitches from darning needle to left hand needle, being careful not to twist them; knit them (2), seam one; this forms the twist. Second round: knit thirteen, seam one, knit four, seam one. Third round: slip and bind one, knit nine, narrow, (knit two together), seam

one, knit four, seam one. Fourth round: slip and bind one, knit seven, narrow, seam one, knit four, seam one. Fifth round: slip and bind one, knit five, narrow, seam one, knit four, seam one. Every fifth round forms a shell and twist; the design can readily be seen when about the third shell and twist are formed. They look well knit separately, with plain knitting between all of shell or all of twist. Fancy mittens can be made over this pattern.

Vine Pattern in Knitting.

This is a very handsome pattern for tops or insteps of ladies' stockings, in cotton or Florence silk, which is much used for knitting. Cast on any number of stitches than can be divided by seven, as seven stitches make the pattern. First row: slip and bind, knit five, thread over, repeat second row, slip and bind, knit four, thread over; repeat third row, slip and bind, knit three, thread over; repeat fourth row, slip and bind, knit two, thread over; repeat fifth row, slip and bind, knit one, thread over; repeat sixth row, slip and bind, thread over; repeat seventh row, narrow, knit one, thread over; repeat eighth row, narrow, knit two, thread over; repeat ninth row, narrow, knit three, thread over; repeat tenth row, narrow, knit four, thread over; repeat eleventh row, narrow, knit five, thread over; repeat twelfth row, same as the second row; thirteenth row same as the third row; and so on. It is also a very pretty pattern for a tidy by knitting the pattern rows, and purling across on the other side.

Crocheted Hoods.

You can knit them in any stitch, afghan, baby-ribbed, single, double or even triple crochet stitch. Set up a chain two inches longer than a tight fit around the head where the front of the hood comes. Knit a plain strip about five inches wide. On the long edge of this work one double crochet, one chain in second stitch, one double crochet, one chain across. Make four triple crochet looped over first double crochet of preceding row, one chain in chain of preceding row, four triple crochet over

next double crochet, one chain caught in the foundation between the double crochets. Continue this across. It is a sort of a fluting which should stand out from the foundation. Make a second row joining it to this for the front. Put one row across the other side for the back. For the crown, if it is knit, afghan or baby stitch, it must be knit crosswise. Set up a chain four and one-half inches long, knit plain back and forth until it is within four inches of half the length of the long strip, then narrow every other time in baby stitch and every other time in afghan stitch until it is two and one-fourth inches shorter than half the long strip, then knit plain once. Put the center of the long strip and the center of the narrowed end of the crown together, and crochet or sew them. If the knitting be done in the other stitches make the crown lengthwise, but in the same shape. Crochet around the bottom a row like this: one double crochet, one chain, one double crochet, one chain in the second stitch, and continue across. This is for a ribbon to draw it up with. Then crochet a row of shells like this: Three double crochets, one chain, three double crochets in one square, catch the yarn in the next square, three double crochets, one chain, three double crochets, and continue. Next row, three double crochets, one chain, three double crochets, caught in chain of shell in first row, three double crochets, one chain, three double crochets in chain of next shell, and so on. Make six rows for cape. Put a bow in the center of the back and one on top and leave the ends of ribbon that go through the holes for strings.

Fluted Ruffling.

Materials: Saxony, No. 40, one-eighth pound, for skirt. Use coarse knitting-needles. Cast on twelve stitches and knit straight across once. First row: Knit three, purl nine, (to purl means seaming like the heel of a stocking.) Second row: Knit nine. Third row: Purl nine, leaving three on the needle. Fourth row: Knit twelve. Fifth row: Knit twelve. Sixth row: Purl nine. Seventh row: Knit nine. Eighth row: Purl nine. Ninth row: Knit nine.

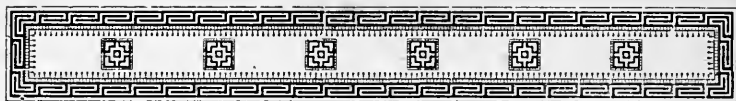
Tenth row: Knit twelve. The three stitches left on the needle, from which the others are knit, form a heading and must be knit plain every time. Each flute has five rows and can be made heavier by adding more rows, or deeper by casting on more stitches though always leaving the three for heading.

Knitted Stockings.

Put forty stitches on each of three needles, if yarn is fine, and knit around several times, one plain, one purled, and when enough has been ribbed knit plain, leaving a seam stitch in the middle of one needle, a finger length from the ribbing, narrow within one stitch each side of the seam, the first time knit two stitches together; the last time take off one stitch and knit one, then slip the unknit one over the knit one, this is called slip and bind, and makes it look better than narrowing, the common way, both sides. Narrow this way every three-fourths of an inch till the stocking is small enough for the ankle. Knit half a finger or more, then divide half the stitches on one needle, leaving the seam-stitch in the middle, put the rest of the stitches on two needles and knit and turn back and forth for the heel, till it is three-fourths of a finger in length, then count in ten stitches and knit, then narrow and knit till within three of the seam and narrow again and one beyond the seam, then slip and bind and when within twelve of the edge, slip and bind again. Do this every time you knit across the right side, till the narrowing comes together, then knit half way on the seam-side and fold the heel together double, and with the end of one of the needles, with the stitches, knit the seam-stitch and narrow one, from each side, both at once, and draw the seam-stitch through; do the same till all are narrowed off, this is called binding off the heel. Take the one stitch left and pick up and knit every stitch down the side of the heel, widening every fourth stitch, and knit on your needle four stitches from the instep needles; knit all but four of the rest of them on one needle, and the four on another needle and proceed to take up the stitches on the other side of the heel, widening every fourth stitch, till you reach the last stitch; now knit down the other side to within

six stitches, and narrow, and on the other side knit four and slip and bind, then turn back and knit across the instep needle; and four stitches on the other side, when take off one and knit one and turn your knitting round, slip and bind, and knit around to the same place, narrow, and every other time do this, it is called knitting back on the instep, till you have been back four times, then narrow each side till the foot by measurement is a little smaller than when you set the heel. Knit the foot as long as you want. To narrow off the toe narrow every seventh stitch and knit around plain seven times, narrow every sixth and knit around six times, then every five and four and three and two and one, then narrow all off to one and the work is complete. Fasten with a darning-needle. Take off the first stitch of the heel without knitting.





FLORICULTURE.

To have early Spring flowers, if we are depending upon annuals to make a fine display, we must prepare our boxes and plant our seed a month or six weeks in advance. For this purpose I select such varieties as mature quickly and bloom constantly.

The Verbena, Phlox, Pinks, Potunia, Pansy, Cassia, Memphila, Tropaeolum, (Nasturtium,) Calliopsis, or Coreopsis, Candy Tuft, Sweet Alyssum, Mignonette, Portulacca, Marigold, Dwarf French, and Amaranthus, a foliage plant which is remarkably brilliant; Phlox Drumondi, noted for its brilliancy and variety producing a constant mass of blooms.

I select my Pinks from the Summer Garden varieties--Dianthus, Chinensis. Comprising many distinct and beautiful varieties, they bloom continually all Summer. Nemophila is a very pretty annual, with blue and white flowers; blooms freely all Summer.

Tropaeolum (Nasturtium): The dwarf varieties are excellent for masses of bloom, particularly on poor soil where others fail; Crimson Rose, scarlet mixed. Calliopsis (or Coreopsis) is one of the best annuals of every shade of yellow, orange, and rich reddish brown. Candy Tuft is one of the most useful annuals, of the easiest culture, and can be had in bloom the whole season by successive sowings, white, purple, crimson, etc. Marigold, Dwarf French, is well known, free flowering plant, with handsome double flowers of rich and beautiful colors. The beauty of our loveliest flowers is greatly enhanced by tasteful blending of shades or brilliant contrast of colors. I like to sow seeds of mixed colors, each unfolding

bud gives such pleasant surprises, and re-arrange until the results give perfect satisfaction.

Much pleasure can be derived from ribbon or Mosaic beds. These are made by massing various colors together so as to make a pleasing contrast. The bed is laid out in sections and each section is planted with a different color, care being taken that the contrast is pleasing to the eye. Either foliage or blooming plants may be used. The *Couleur* has been much used for this purpose for several years past and is always satisfactory where one can give some time and care to watering, trimming, etc. But some varieties do not like the wind and sun to which certain localities are exposed, and care must be taken in the selection of varieties that will suit the location.

Some of our annual bloomers which are inexpensive and can readily be raised from seeds prove very satisfactory; one of these is the *Portulaca*. It is a constant and profuse bloomer, and few flowers are so bright and attractive. The only objection that can be urged against it is that the flowers close in the afternoon on bright days. The plants are low spreading and succulent, and make a handsome appearance even without flowers. The color exhibited in the flowers is very distinct and clear, and the contrast when massed in this style is very striking. The *Portulaca* will endure the dryest weather or the hottest sun, and will commence to bloom early and continue in bloom throughout the season. No pruning or care is required after the plants are established except to keep down the weeds that may appear.

In preparing the bed it should be given a top dressing of sand, and slightly elevated toward the centre.

Another annual which is more popular for ribbon planting, and which is perhaps more desirable, is the *Phlox Drummondii*. The flowers range from pure white to brilliant scarlet, and several varieties show striped or marbled flowers. They are produced in clusters in great profusion and bloom from the opening of the first flower early in June until after severe frosts. A bed of these plants is always attractive and beautiful.

Set the plants about eight inches apart, and when they begin to shoot, cut the top out of each one and they will branch freely, become stronger, and cover the bed completely.

The Verbena is also a splendid bedding plant, and may be easily raised from seeds for ribbon beds by getting seeds of the separate colors and setting the plants pretty thickly, so that any that prove to be of a different color may be removed; for Verbenas as well as other plants do not come altogether true from seeds. Set the plants a foot apart and peg down some of the branches so that they may grow and bloom freely. To get the best effect from verbenas in ribbon planting care must be taken to keep the plants from running together as they are rapid in growth and spread quickly.

When a compact, free-blooming, white flower is wanted for the border, nothing surpasses the Sweet Alyssum. It is always in bloom, and its clusters of delicate flowers are produced abundantly. These beds may be filled with plants of colored foliage—A Chyranthes Centaurea, Variegated Geraniums and other geraniums, Lobelias, a few varieties of the Amaranthus, bi-color and tri-color, Sunrise and Salicifolius, are among the best varieties; their colors are brightest in poor soil and hot dry weather. In making the beds choose curved figures rather than angular ones. Ovals, circles and crescents, are to be preferred to squares, triangles and stars, the more elaborate the plan the greater the labor of keeping the plan in perfect condition.

A bed of Pansies is a nice adornment to a lawn. The Pansy is a universal favorite, producing an abundance of flowers, early as well as late, in the season, and admired by all for the richness and endless variation in color of its flowers. Pansies, if allowed to become old, are apt to degenerate in color as well as in size; the old ones should be dug up and thrown away and the seed of the largest and most desirable should be sown; they will bloom within two months from the time of planting the seed. Fresh seed should be sown, at least, every spring, and much better results can be obtained by planting twice a year, in April and October. They re-

quire a very rich soil, a good deal of moisture, and a cool atmosphere.

One of the prettiest foliage plants for edging a pansy-bed is the *Pyrethrum Aurea* or golden feather. The plant is classed among the perennials but will grow enough the first season if sown early to give satisfaction. *Whitlavi* looks very pretty bordered with *Golden Pyrethrum*.

Flower beds when made on the lawn should be filled with flowers that will continue in bloom the whole season and it is best generally to have but one kind in the bed, as the height, habit and flowering will be more uniform.

It is hard to find a plant that surpasses the geranium for window culture or bedding purposes or one that yields a larger percentage of flowers for the care expended upon it. The increase of new varieties on the list every season proves that it is becoming a general favorite. Some of the double geraniums are preferable to the single, as they bloom just as free and the flowers last longer. Among the finest of the new double geraniums, in the judgment of Harry Chaapel, are the following:

Adelaide Blanchon—Perfect form, pure white, strong grower, and free bloomer.

Anna Montel—Rose color, shaded with violet, base of petals white, dwarf grower, and free bloomer.

Admiration—Bright salmon, distinctly edged with pure white.

Asa Gray—Salmon, dwarf.

August Villaume—Clear bright red, fine bedder.

Bishop Wood—Dwarf habit, upper petals rosy scarlet, lower petals a decided purplish shade.

Casimer Perrier—New, very double; flowers of flaming orange, bordered with salmon.

Double Gen. Grant—New, color dazzling scarlet, semi-double.

Mad Amelia Baltet—An excellent and distinct variety, with pure white double flowers, borne in compact trusses well above the foliage, the best double white yet introduced.

Mrs. E. G. Hill—New, a superb variety, the flowers are quite

double of most exquisite shade, ground color, pale blush overlaid with delicate lavender shade, trusses of great size.

Mrs. Charles Pease—New, a beautiful distinct variety, an exquisite deep pink color, the petals marked with pure white producing a fine effect.

Mary Geering—Deep rosy pink, a grand variety.

Richard Brett—New, of a peculiar orange color, somewhat like jealousy, a grand bedder. A few of the choice single ones, new, life-striped. The ground-color is a deep scarlet, striped and blotched with white, free bloomer, dwarf in habit, and easily grown.

Master Christine—Dwarf pink, very fine bloomer.

Louis Veuillot—A very free-blooming variety, producing large, full flowers of a dark crimson scarlet, dwarf, compact habit.

Pauline Lucca—New, pure white. The individual flowers are very large and perfect.

Pliny—Dark violet crimson.

Romeo—Light rose.

De Gast—Distinct, light orange, scarlet.

Scarlet Beauty—Ground color white, with deep rosy pink centre.

Christine Neilson—Nosegay, bright, rosy, pink, large truss.

Fancy or Show Pelargoniums. These are more commonly known as Lady Washington geraniums. This is a set of the very best, giving all the variety of coloring found in the class. They cannot be described, as the markings and shades are so varied that no description would give a proper idea of what they are; Dr. Masters Rifleman, White Unique Morganii, Mazinelia Beadsman.

FANCY LEAVED GERANIUMS: Under this heading are placed those generally known as "Golden and Tri-color," "Silver and Bronze" leaved, and other variegated varieties; the marking and coloring makes them beautiful beyond description.

Battersea Park Gem—Golden and green flowers, scarlet.

Circulator—A beautiful variety, somewhat resembling Mrs. Pollock, the golden-yellow leaf overlaid with a rich bronze red, zone mottled, with darker shades of the same.

Cloth of Gold—Leaves yellow.

Distinction—The merit of this variety lies in its peculiar leaf markings, the leaves being encircled near the edge, with a very narrow zone of deep black.

Flowers of Spring—Leaves margined creamy white, flowers scarlet.

Golden Chain—Very distinct.

Mountain of Snow—Silvery white leaves, scarlet flowers, one of the best.

Happy Thought—A tri-color geranium, with very dark green foliage, having a light, creamy, almost white center, with a dark band about the light zone. It is a beautiful plant, flowers bright scarlet, growth compact, vigorous.

Marshal McMahon—The best of all the bronze geraniums, ground color of leaves, golden-yellow, marked with a deep chocolate zone, the variegation withstanding our hot, dry atmosphere admirably.

Mrs. Pollock—Golden tri-color, a magnificent variety, the leaf overlaid by a beautiful bronze red zone, belted with bright red crimson, and outwardly margined with golden yellow; very fine for the parlor or conservatory.

Ebor, Lady Collum, Edwina, Elizabeth and Earl of Derby, are all fine varieties of the Mrs. Pollock.

FRAGRANT GERANIUMS.—These are indispensable for summer bouquets.

Dr. Livingstone—Leaves finely divided.

Mrs. Taylor—Fragrant leaves and very bright scarlet flowers in the greatest profusion. Very desirable for cut flowers.

Nutmeg Scented.

Rose Scented—The most popular of all.

Shrubland Pet—Fine soft leaf and carmine flowers.

Variegated Rose Scented—Variegated green and white.

IVY LEAVED GERANIUMS.—A splendid class of climbing or trailing geraniums, adapted for baskets, vases, rock work, and training on trellises. They have fine thick glossy foliage, and

beautiful flowers as well as foliage. They bloom with the greatest freedom during the Spring and Summer, flowers varying from white to dark rose.

The double flowering geraniums are:

Ansel T. Simmons—Flowers very fine shape, white, flushed with lavender, upper petals marked with purplish black.

La Fiancee—Large, regular flowers, of fine, clear lilac, the upper petals are strongly arrayed with purple.

Lucie Lemoine—One of the finest ivy leaved flowers, very large and double, color rosy white, tinted lilac upon the upper petals which are striped black.

King Albert—Flowers of a violet rose color, well suited for baskets and specimen pot plants, a few of the single varieties flowering.

Butterfly—Bright rose, striped crimson.

Bridal Wreath—Fine large trusses of pure white flowers, a very distinct variety.

Peltatum L Elegante—A neat showy variety, bright green foliage, with a band of cream white, often tinted with pink.

Roses.

Our beautiful roses have no rivals. They begin to bloom early in the season, and continue all through the Summer and Autumn months, until stopped by freezing weather. The flowers are of beautiful form and have beauty and fragrance combined. There is scarcely a plant grown that is of more easy cultivation and more sure to bloom than the rose when grown in pots for bloom. Good rich fibrous loam should be secured, plenty of sunshine, regular and reasonable heat, and moderate moisture. The temperature may range from 40 to 50 degrees at night to 60 and 70 degrees in the daytime. Roses that have been used for house bloom during the winter should be placed out in open ground or pot sunk in soil, the former being preferable, allowing them to grow rank. Plants purchased of the florist in the Spring should be treated in the same manner. You will be surprised at their

growth and the abundance of bloom produced. Roses, in the open ground, like good drainage and an abundance of water during the summer, and if the water is diluted with ammonia, or if an occasional watering of liquid manure is given, the growth of foliage will be more vigorous, and the flower larger and more perfect. As soon as a flower begins to fade it should be removed, and as soon as the branch or limb has developed all the flowers it contains, it should be cut off near the ground, or cut back to a young shoot that is just pushing out. Roses are always produced on the new growth of the plant, and by severe pruning and liberal manuring and watering, this new growth is secured, and consequently a profusion of flowers. They will require frequent and thorough watering, all weeds exterminated, soil well stirred and kept free from insects. When roses are desired for Winter bloom buds should be plucked during the Summer, and early in the Fall potted and cut back, when they will start with new, vigorous shoots and bloom profusely.

Insects.—In Summer, after a long hot dry spell, or in the house where the room is hot and dry, the Red Spider, which works such serious injuries to roses, usually makes its appearance. Moisture is its greatest enemy. Sprinkle or wash your plant frequently, taking care to wet the under side of the leaves thoroughly, and you will not be troubled with Red Spiders. The Green Fly is easily detected. It feeds upon the soft growth, and is best destroyed by fumigating or washing the plants with strong tobacco water. The infected plant may be dipped into a strong tea of tobacco, made by soaking common tobacco stems in water. Frequent applications are sometimes necessary, but it is a sure cure. The Mildew is removed by dusting sulphur over the affected plants. I have found hellebore quite effective for the aphids.

MARIE GUILLOTT.—A splendid new rose, first-class in every respect, color pure snow white, sometimes finely tinged with pale yellow; extra large size, full and double, very sweet, tea scent.

NEPHELOS.—An elegant Tea Rose, very large and double, deliciously sweet, color pure snow white, sometimes faintly tinged

with delicate pink. It is highly valued for its lovely buds, which are remarkably large and fine, and particularly valuable for personal ornament bouquet work.

PERIE DES JARDINS.—This is without exception the finest dwarf growing yellow rose in cultivation. Flowers a rich shade of yellow, very large and double, of the most beautiful form. A healthy, free grower, and unequalled in profusion of bloom, either in the open ground in Summer, or in pots in Winter.

QUEEN'S SCARLET.—This is a variety of the Benga or Chinse, of the most brilliant, dazzling, crimson scarlet, very double, quite sweet scented, and nearly hardy, one of the very best roses for window culture in Winter.

QUEEN OF BEDDERS.—One of the most valuable roses of recent introduction. It flowers very freely all through the Summer and Fall, producing an immense number of large and very double, deep rich crimson flowers. Every branch is terminated by a cluster of buds, thus keeping the plant in bloom continually. It is one of the hardiest and needs but little protection.

CATHARINE MEMET.—This is a very beautiful and valuable variety, color clear, shining pink, with delicately shaded amber and fawn center, noted for its lovely buds, and very sweet, large globular flowers.

ETOILE DE LYON.—This is really a grand variety of a beautiful sulphur yellow color, large, finely formed buds, flowers very full and of excellent shape, habit strong and bushy, very profuse bloomer. One of the finest roses that have been in the market for years.

LA PRINCESS VERA.—Rich ivory white, beautifully shaded with coppery yellow, delicately veined with pale blush and carmine, large, full, very double flowers, exquisitely scented.

ROSE CUTTINGS.—These should be made about the time the flowers are beginning to open. They will then root quickly and

make strong, healthy plants. Use clear, sharp sand, and keep constantly moist and in a partially shaded place. As soon as they are well rooted pot them in rich, well drained clay soil. Cuttings should be made by an incision immediately below second bud, which will make them quite long enough. Place them in the sand just so the upper bud will be above the surface.

A BED OF ROSES.—The bed may be bordered with Sweet Alyssum and a few blooming Hyacinths might be set among the roses until they get well established and begin to grow, when they should not be crowded. Fourteen plants will make a bed six feet square, the corners being rounded off. Lay off the bed in four rows fourteen inches apart. Plant four roses in each of the middle rows, setting them fourteen inches apart, the end plants eight inches from the end. Then set three roses in each of the outside rows, setting the middle plant in the middle of the row and the others fourteen inches from it on either side.

A BED OF HELIOTROPES AND ROSES.—Border with Sweet Alyssum and place a Candy Tuft here and there through the bed. Fill with roses and heliotropes, a plant or two of Mignonette, and two plants of the variegated ivy; it is a beautiful variety, with small green leaves broadly margined, creamy white.

HELIOTROPE.—These plants are universal favorites on account of their delightful fragrance, flowering equally well as bedding plants in Summer, or as pot plants in the house during Winter.

ETOLIE DE MARSEILLE.—Deep bluish purple, dwarf grower, exquisitely fragrant, the best of all.

FLORENCE NIGHTINGALE.—Lavender; free-blooming Juliette, one of the very best dark colored Heliotropes.

SNOW WREATH.—The nearest approach to pure white, truss very large, growth compact, fragrant.

JENNY LIND.—A deep dark purple, vigorous grower, and immense bloomer.

PURPLE AND GOLD.—An entire new style, foliage golden yellow, flowers large, purple, making a beautiful contrast with the leaves, hence the name "Purple and Gold." In fragrance and profusion of flowers it is in both respects equal to the best old sorts.

SWANLEY GIANT.—It is an entirely new color, the first shade of red yet obtained in the heliotropes, the color being what might be termed a carmine rose. The size of the truss is immense, often measuring ten inches in diameter, and of the most exquisite fragrance.

BEGONIA REX.—*Begonia Rex* and its varieties are among the most showy of green-house plants, their foliage presents a great variety of colors, the leaves often measuring fifteen inches in diameter of the most exquisite beauty. Desirable for house decorations in shady positions, especially for baskets and roses they are fine, strong plants, and can be readily increased by propagating plants from the leaves. To propagate them, the florists cut the leaf into small pieces, and lay upon sand, after a while buds appear, and these develop into plants. Some florists take the whole leaf and cut through its strong veins and lay it on the sand, after awhile buds appear where it has been cut. The leaves must be kept in the shade or they will dry up before forming roots.

HYBRID SPIRAL MIGNONETTE.—Is the finest mignonette in cultivation, it is dwarf, compact, and branching in habit, and produces immense flower spikes which often measure a foot in length. It is very hardy and adapted either for outdoor beds or for pots in the house. In pot-culture the plants should be watered sparingly and given a high, airy position. It should be placed out of doors in light, well-drained soil, that is sufficiently exposed to the sun.

Hardy Bulbs, like Tulips, Crocuses and Hyacinths, should be planted in October. Tender or Summer bulbs, like the Tuberose, Gladiolus and Tiger Flower, must be set out in the Spring after the frosts.

Classification of Flowers.

Annuals flower the first season, perfect their seeds, and then die. Annuals bloom in a few weeks or months after being planted and can be relied upon for a brilliant show. They have always been popular and will continue so. Each year makes a great improvement in the list of annuals, they keep up a continuous bloom until frost. Annuals are classed hardy, half-hardy, and tender. Hardy annuals are those like the Candytuft, Larkspur; may be sown in the Autumn, or very early in the Spring, in the open ground. The half-hardy varieties will not endure frost and should not be sown until the frost is over. The Marigolds and Balsam belong to this class. The tender annuals generally require starting in a greenhouse or hotbed to bring them to perfection, and should not be set out until the weather is quite warm, in May. Very few of our fine annuals belong to this class. Sensitive Plant, Cypress Vine belong to this class.

Biennials are those that last two seasons. Some of the varieties bloom the first year and remain over Winter, flowering again the second year, then die, having fulfilled their mission. Slight protection of leaves or coarse manure will be necessary for them. For Summer and Autumn flowering the seed should be sown in March and April, and treated the same as half hardy annuals, for those varieties that bloom the first season. Hardy kinds can be sown from April to September in the open border and transplanted where they are intended to bloom the following year. Some continue indefinitely, but others die after three or four years, like the Sweet William, but if the roots are divided every year, they will continue to live and increase. The following belong to this class: Canterbury Bell, Foxglove, Hollyhock, Larkspur, Wallflower, Sweet William and others.

Perennials do not flower until the second year, and the hardy varieties remain in the ground from year to year, and improve by age, forming large clumps or bushes which are completely covered

with flowers. They should be planted in the beds where they are to remain permanently.

The seed may be sown early in the Spring, with annuals, or later in the Summer, in a cool and partially shaded situation; and when large enough to transplant place where desired.

Verbenas are among the half hardy annuals, are treated as tender perennials, and are at times of slow germination. The best varieties are often the slowest to germinate. The germination of many hard seed of strong body of either green-house or hot-house species are rapidly hastened by pouring warm water over them, or soaked over night in camphorated water and then sown. Pour it boiling hot on Cypress Vine seed, and let them remain in it over night. Thus treated, the young plants appear in a few weeks, but without such treatment they are often months. The varieties of Acacia, Erythrina, Canna and Smilax belong to this class.

On the Sowing of Flower Seeds.

Seedling plants can be raised nearly as well in the window of a sitting-room as in a green-house, providing the temperature is as near sixty degrees as possible, for the seeds do not require a strong, direct light while germinating. The surface of the seed-bed dries up too quickly in the direct sunshine, necessitating watering, which bakes the surface. Sow the seed in shallow boxes—these need not be more than two or three inches deep, with open seams at the bottom to allow the water to drain off quickly. Fill the boxes to within half an inch of the top with light, rich earth. The best soil is a mixture of equal parts of sand, leaf-mould and light rich garden loam, which should be thoroughly mixed and passed through a coarse sieve. In the absence of leaf-mould use light sandy soil mixed with an equal bulk of stable manure, so rotted as to resemble leaf-mould; it will not answer unless rotted as fine as dust; the object being lightness of the soil or mould in which the seed is to be sown. The germ of many of the fine seeds is too weak to push its way to the light embedded in a stiff soil. When the proper soil is prepared, then fill the boxes to within half an inch of the

rim, press the soil firmly and evenly. If the soil is dry, water freely before sowing the seeds, and after they are sown, cover slightly with fine soil again, carefully watering with a spray dampener, to settle the soil down to a uniform surface. The inexperienced cultivator may be reminded that to omit a single watering and allow the young plant germs from seed to remain in a parched state, or a too frequent indiscriminate watering often leads to the eventual loss of the whole. As soon as the plants appear they will require your careful attention, as the least over-watering may cause them to damp off, and your hopes will be suddenly blasted. They should have as much sun as possible, and when the weather is pleasant some air may be admitted. As soon as the plants are large enough to handle, pick them out of the seed boxes, and transplant them into others, placing them about one inch apart each way; they must be shaded for a few days from the sun until they are established. When large enough they can be planted separately into small pots and kept until the proper season for planting out in the garden.

If the seedling is attacked by the minute fungus caused by over-watering it will sweep off the whole crop in a few hours if not attended to. As soon as there are indications of the damping off, they must be carefully taken up and planted out in similar boxes, prepared exactly as the seed boxes have been. They may be planted quite closely, not more than half an inch apart; and let their further treatment be the same as in germinating the seeds. In a few weeks they will have grown large enough to be placed in three-inch pots, or similar boxes, but wider apart, from three to four inches, where they can remain until planted out in the open ground.

Transplanting.

Water the plant to be transplanted a short time before you begin, so that the earth will adhere firmly to the roots. Remove the earth from the place where you wish to set it sufficiently to make plenty of room; then pour in a quart of water or more, ac-

cording to the size of the plant; you need not be afraid of getting too much. When the water has settled out of sight put in the plant which you have lifted carefully by cutting around outside its roots, disturbing them as little as possible. Then draw the dry earth up closely and firmly around it, and your plant will not appear to notice the change. The ground being moist nourishes the roots, and starts the plant into a vigorous growth. Transplant from pots in the same manner.

Time Required by Seed to Germinate.

Sweet Alyssum, Candy Tuft, Double Pink, Double Daisy, Zinnia, Pyrethrum Dianthus, Picotee, Carnation, Marigold, Wallflower, Double Hollyhock, Whitlavia, Amaranthus, Mimulus, from seven to eight days. Sweet William, Schizanthus, Cineraria, Lupin, Mignonette, Geranium, Browallia, from eight to ten days. Petunia, Phlox Drummondii, Lobelia, Antirrhinum, Poppy Palsam, Cocomb, Pentstemon, from ten to eleven days. Pansy, Thunbergia Lychnis, Alonsoa, Ricinus, from thirteen to fourteen days. Perennial Peas, Mandevilla, Myosotis Verbena, Perilla, Maurandia, Vinca, Callirhoe, Valerian, Datura, Schinus Molle, Sweet Peas, Clanthus, from fifteen to twenty days. Primula, Coleus, Cauna, Agapanthus, Smilax, Calla, from one to three months or more. Geranium seeds will sometimes be in the ground for six weeks or two months before sprouting. Some of the varieties named above come up irregularly, some of the seeds requiring a much longer time to germinate than others. Under very favorable conditions the seeds will come up in several days less time than allowed in the list.

Treatment of Lilies.

Nearly all Lilies are hardy, and require about the same treatment: a rich, light soil, a mixture of leaf-mould, or wood soil, and well rotted manure; the bed should be located where it will be high and dry, so that no water will stand upon it in the Winter, and partially shaded; when exposed to the Summer heat the buds often blast before they come to per-

fection. Never divide and reset Lilies until the bulbs get so numerous as to injure the growth of the plants; the division should be made in October after the Lilies have completed their growth for the season. In the Fall the bed should be covered with a liberal quantity of leaves or coarse manure which must be removed in the Spring as soon as the frost is gone, and danger from cold is past. In enriching the bed always use well rotted manure and mix it lightly into the surface soil. Fresh manure used in contact with the bulbs often causes them to decay. In removing the bulbs do not expose them to the air, or allow them to remain out of the ground for any length of time. They should always be carefully preserved in fine charcoal, one part, sandy clay, two parts, well mixed, if you wish to take them with you when you move in the Spring. Charcoal sprinkled over damaged lily bulbs and planted in this manner will restore them.

Tuberose Culture.

Purchase your bulbs in the Spring of the florist. Put good drainage in the bottom of your boxes; charcoal preferred. Fill up with light rich soil. Take the bulbs and break off all the small ones and plant them separately to grow for future flowering. They will not bloom until they are three years old. Put the large bulbs in the boxes, press them in well, allowing only the top above the soil and keep them warm and wet; when well started change them to a cooler place, and at the proper time set them out in the garden, which is about the first of June. The flower stalk will start up the last of July or the first of August. As it grows up tie it to a stake to keep the wind from making it lean over. In September they will reward you with lovely fragrant flowers. All this time little bulblets are forming around the old bulb, and as cold weather approaches they must be taken up; shake off the dust and lay where they will dry off gradually in a warm room. When the leaves dry up you can pull them off; then label them and pack in boxes of dry sand, and keep in a very dry, warm place, or the germ of the flower stem which formed in the bulb the previous

summer will be destroyed in the cold. It is very delicate, and cold and moisture will cause it to decay. If the flower germ is destroyed the bud will give plenty of leaves and young bulblets, but no flowers. This is the reason why we see so many tuberose that never bear a flower.

GLADIOLUS.—Are favorites, there is such a variety in their markings, from purest white to deep scarlet. The choicest of these gladiolus, white, are very small, the bulbs about the size of a pigeon egg. The common sorts produce extremely large bulbs and are very productive. These bulbs are perhaps the most hardy of all the Summer bloomers.

Beautiful Hardy Climbing Vines.

Nothing excels the natural drapery of the climbers for covering the summer-house, for forming drapery around doors and windows or the columns of the veranda, and for growing in any situation where shade and beauty is the object, clothing all imperfections with a mantle of beauty and giving a pleasant, inviting look to the humblest home.

CLEMATIS.—The improvement in this class within a few years surpasses any thing recently introduced in the hardy climbing plants. The effect produced by a well grown plant is grand, being large in flower, rich in coloring, and produced in large quantities. For veranda fences, trellises, etc., of moderate height, they are most appropriate. They endure our severe Winters exceedingly well, and in Summer are covered with a continual mass of bloom. The following is a desirable collection in every respect:

JACKMANNI.—The flowers when fully expanded are from four to six inches in diameter, intense violet purple, with a rich velvety appearance, distinctly veined, perfectly hardy. It flowers continually from July until cut off by frosts.

MISS BATEMAN.—A magnificent plant, both in growth and flower. The blooms are large, of good shape, pure white, banded with creamy white down the center of each sepal.

ALEXANDER.—Pale reddish violet.

ROSAMOND.—Light lavender.

LUCIE LEMOINE.—Large snow-white double and very symmetrical in form.

LADY LONDESBOROUGH.—Silvery gray.

QUINQUEFOLIA OR VIRGINIA CREEPER.—A rapid grower, much esteemed.

VEITCHII.—A hardy climbing plant from Japan, it is a splendid plant for covering unsightly objects, as it clings to stonework, etc., with the greatest tenacity. The foliage is a bright, glossy green, shaded with purple, changing in Fall to the brightest tints of scarlet, crimson and orange.

AKEBIA QUINATTA.—A very beautiful, perfectly hardy, fast-growing Japan vine, with magnificent foliage, producing a most delicious perfume, unsurpassed for covering trellis and verandas. The foliage never being attacked by insects.

BIGNONIA RADICANS.—The well-known Trumpet Creeper, a rapid growing, hardy, climbing vine, covered during the latter part of Summer and Fall with masses of bright orange-colored flowers, very showy.

HONEY-SUCKLES.—These are considered by many the most desirable of all our hardy climbers, being beautiful and fragrant.

AUREA RETICULATE.—A variety with beautifully variegated foliage. The leaves are netted and veined with clear yellow flowers, and fragrant.

BRACHPODY.—Valuable for its remarkable, vigorous growth. Flowers yellow, fragrant.

FLEXOUSA.—An old favorite, holding its leaves during nearly the entire Winter. Flowers variegated, red, yellow.

HALLIANA.—Another evergreen honeysuckle, with very fragrant white flowers.

MONTHLY FRAGRANT.—A fine, rapid growing variety; flowers large and very fragrant; color red and yellow; a constant bloomer.

SCARLET TRUMPET.—A strong, rapid grower; blooms very freely the entire season; bright red, trumpet-shaped flowers.

WISTARIA.—Is one of the most popular hardy vines, growing very rapidly, climbing to a height of fifty feet or more, and when in full bloom is truly magnificent; flowers in early Spring in long, drooping racemes resembling in size and shape a bunch of grapes.

CHINESE (Sinensis).—Flowers in clusters, pale blush; sometimes gives a second crop of flowers in the Fall.

MAGNIFICA.—Flowers in dense, drooping racemes of pink lilac of the same size of the Chinese; vigorous and perfectly hardy.

LOPHOSPERMUM SCANDENS.—It is a vine but little known, but its beauty, both of foliage and flower, has never failed to make it a favorite wherever the plant has been cultivated. The flowers resemble those of *Maurandia* in shape, but are much larger and are of a rosy purple color. The plant is a rapid grower, bearing the flowers and light green, neatly cut foliage in abundance. When the plant is once started, the roots, which are tuberous, may be preserved in dry earth in the cellar and the plant will become stronger and prettier each succeeding year.

TROPÆOLUM PEREGRINUM.—Is a very rapid climber, having an abundance of elegant green foliage, and in the Autumn producing thousands of its peculiarly shaped yellow flowers, from whence it receives the common name, Canary Bird Flower, the flowers bearing a fancied resemblance to a canary bird with extended wings. It is one of the most rapid and graceful climbers in existence, and the plants are easily grown from seed and will thrive in any soil if you only give it a support. It is a tender annual.

How can I successfully cultivate plants so as to have buds and flowers in winter is a question often asked. Different species of plants require different situations suited to their various habits. It is a good plan after we have made our selections to learn all we can about their native habits: whether they require a dry or moist soil, a warm or a cool atmosphere, and treat them accordingly.

The next thing in order is to procure suitable soil for their growth. It seems a common custom to use garden soil which contains but little nutriment. Many after procuring their soil bake it to destroy the insects and by so doing destroy all the properties in the soil necessary to the healthy growth of the plants. All plants grown in pots have comparatively little soil from which to draw their nourishment and it should be rich. The best soil is a mixture of equal parts of sand and leaf mould and light rich garden loam, which should be thoroughly mixed and passed through a coarse sieve. In the absence of leaf mould use light sandy soil, mixed with an equal bulk of stable manure so rotted as to resemble leaf mould. It is a good plan to have some stored away where it can be had when wanted. The pots for house plants should not be too large, those that grow in small pots are the best bloomers. The pots should be well washed and thoroughly dried in the sun. Put some pieces of broken charcoal in the bottom of the crock for drainage and fill within half an inch of the rim. There are now so many pretty inventions in the way of pots, boxes and plant stands, that the most fastidious can be suited. I use but few unglazed pots in the house, because they are so porous and absorb the moisture so quickly that they draw upon the life of the plant unless you are very attentive to their wants. I lost a good many in this way when I was young and inexperienced. I like the unglazed ones if the pots are to be sunk in the ground or used in a hot bed; for this purpose they are better than the glazed ware. To be a success in cultivating plants is not so much a question of what kind of a pot shall hold them, as what kind of a person shall take charge of them. A person interested in floriculture with some discrimination will grow a plant in anything. Many of our Winter blooming plants, to have them do their best, should be started in the Spring. The first of May I begin to make provisions for the window garden, and plant my seeds.

There is a charm in watching the development of a plant from the tiny seed leaf to the strong, vigorous plant in full bloom.

Chinese Primroses are becoming great favorites for Winter

flowers. Their low, compact growth makes them desirable for the window shelf. Seed sown in May makes fine plants for the Winter. Keep them in a cool place, partially shaded. Water moderately until plants are of sufficient size to pot off singly in pots. Grow them well and put into four or five inch pots before putting into Winter quarters. Use rich soil in filling in at repotting. They will begin flowering as soon as cool weather sets in and continue until late Spring. Kept in a cool, shady place and watered carefully, they will make quite effective plants for the Winter.

Sweet Mignonette is well known and loved by every one for the fragrance of its flowers and its constant blooming. There are different varieties of this plant.

Parson's White-flowering Giant, flowers a pure white, very fragrant, and Miles Hybrid Spiral, are said to be the finest in cultivation.

Sweet Alyssum is a plant of similar nature. The flowers are white and quite fragrant and of the easiest cultivation.

Ageratum Mexicanum grows about two feet high and produces blue flowers in great profusion, which are very neat in bouquets.

Boston Smilax is one of our prettiest vines and is easily grown from seed. It grows rapidly, clinging to any light support, as twine or wire. The vine in appearance is of fragile growth, but almost as tough as twine, and the pretty clusters of leaves will remain fresh and green for many days after being cut. There are no large, showy leaves, or gaudy-colored flowers to attract attention, but the whole vine, from the bright green leaves to the little delicate white flowers, is the perfection of grace and beauty. The *Heliotrope* is a great favorite. Its delicate sprays of flowers in various shades of purple, and its exquisite fragrance make it very desirable for bouquets. Then I would add *Nephetos*, an elegant Tea Rose, very large and double; deliciously sweet; color, pure snow white, sometimes faintly tinged with delicate pink. Then I would select the old Rose Geranium. Its fragrance commends it to all, and its foliage is always beautiful and always in demand for bouquets. Then I would add a *Calla*, in the Winter it will be a source of

constant delight. If it did not bloom, its large, luxuriant leaves make it worth cultivating and its flowers give a collection of plants an air of elegance, that no others can, and many others too numerous to mention, in vines and baskets interspersed. There is nothing in the way of home decorations that are inexpensive that will adorn our rooms and give results so satisfactory as the ivy; it gives an air of cheerfulness and refinement to the humblest home. They may be trained around the window frames, run along the cornice, encircle picture frames, over the door where adjoining rooms connect by folding doors, festooning in the most attractive manner.

Some Hyacinths should be added to our Winter collection of flowers; they are beautiful and fragrant. A very small pot will answer for the Hyacinth, but it is better to take a larger sized pot and plant three or four in it. Fill the pot with porous sandy soil and make a place for the bulb, just large enough to receive it; put it in and press it down so that it will just show above the earth; then water and set the pots away in a cool, dark cellar for several weeks. The tops will not grow much, but the roots will make a good formation; then remove a few at a time into a light warm room. In this way you can have a continuous bloom for some time. Set them at night in a cool room, in the morning return them to their proper places. If put in glasses the water should not be higher than one inch below the bulb until the roots have reached the water. Set the glasses away in a cool place, as you would if they were in pots. As soon as flower buds appear, sprinkle the leaves and buds; then fill the glasses up, place a piece of charcoal in the water and set them in the sun to grow. My practice is to start my slips the last Friday in May in moist sand as soon as the cuttings take roots. I pot them in the smallest sized pots, then sink them to the rim in moist sand. In this way I have grown nice plants in a few weeks. When large enough repot in pots not over four inches across the top or they will spend their strength in making foliage. In the fall repot into larger ones. To turn your plants in the window will secure a well shaped plant; but if you wish your plants to bloom well never turn them

but let them always grow to the light. They spend so much strength in turning that they do not bloom well. Many plants sicken and die from being over watered. A healthy plant growing vigorously will naturally absorb a great deal of moisture every day, and will require more water. When we find the soil dry daily we may continue water with safety; but if it fails to absorb the water let it rest. If you continue to water you will kill your plant. When the plant is kept too wet the soil becomes sour and the plant is covered with white insects, lice, scales, etc. The leaves of plants should be washed once a week, as this keeps the plant free from insects. It is almost as injurious to keep them too dry as wet. We must be governed by the health of the plant and the water it absorbs.

A Fernery.

These ferneries are made in various styles. A rustic stand lined with zinc, some charcoal and small stones in the bottom for drainage. Filled with equal parts of sand, loam and leaf-mould and planted with ferns and maiden-hair, and a little green moss will adorn the most elegant apartment and not cost over two dollars. The harder kinds, if kept within doors, will survive the Winter, and look fresh and green throughout. And the more delicate and fragile of the species may be preserved in all their natural freshness and beauty under a covering of glass. They can be planted in baskets hung from window-rods, or be set on windowsills. And what exquisite grace they shed over the rooms they adorn. To succeed in cultivating them, we must be governed by the place where they were found. The most difficult to raise are those found near waterfalls. Have you a dark damp corner in your yard where you cannot get your flowers to grow? If you have, lay some loose stones together in rockery form and plant ferns there. They will revel in the obscurity of the retreat which you have chosen for them and create the dark spot into one of beauty.



MISCELLANEOUS RECEIPTS.

Shell Frames.

Use a cement made of common putty; put the putty on a board; have some oil ready, of which put in enough to keep the putty a little moist, and pound as long as your patience holds out. The smoother it is made the better it will spread. If your shells are a light color, mix a little paint in the putty; red will be a good contrast. If the shells are dark, select some other color. Arrange the shells on a table just as you want them on the frame, for you must work very quickly after the cement is spread on one side of the frame. Put your knife in oil and smooth the cement; then press in the shells just far enough to have them firm. Proceed in like manner with each of the other sides of the frame. Now take the frame carefully, keeping it level, lay it in a quiet room for at least three months, then varnish two or three times with white varnish and you will have an ornamental frame that will last a life time.—*The Household.*

How to Wash Gilt Frames.

Varnish, white demore; varnish when you buy your frames, and you can wash without injury.

To Preserve Oil Cloths.

Varnish with furniture polish once a month and they will wear for years. Varnish your stoves after blackening with furniture polish to keep the blackening from burning off.

For Making Fire Brick to Line a Stove.

One gallon of fire clay, one cup of salt, one cup of wood ashes, one ounce of plaster paris; mix with a little water and spread smooth. If you have no trowel, and use your hands, you must dip them often in water.

For Keeping Lemons One Year.

Take one dozen of lemons and grate them; add three pounds of pulverized or granulated sugar; mix well together, put in jars and seal them tight. This is not to be heated; it is to be put up entirely cold. You can use out of the jar at any time, and close up again, and it will keep nicely.

To Remove Worms from the Roots of Plants.

Cut a potato in two pieces, and lay at the root of the plant on top of the ground; the worms will collect on it. Soap suds will bring fish worms to the top.

To Drive Away Bed Bugs.

Take the whites of four eggs and ten cents' worth of quick silver, and beat together until a stiff froth. Take a feather, dip in and apply to the bedstead.

The Best Deodorizer.

Use bronzo-chloralum in the proportion of one tablespoonful to eight of soft water; dip cloths in this solution and hang in the rooms. It will purify sick-rooms of any foul smells. A weak solution is excellent to rinse the mouth with often, when, from any cause, the breath is offensive. It is also an excellent wash for sores and wounds that have an offensive odor.

Corn Vinegar.

Three pints of corn; boil until it is soft. Take one pound of brown sugar and one gallon of lukewarm water; mix all together, tie a cloth over the crock, and let stand until sour. You can add

more sugar and water and use the same corn several times. Excellent.

A Great Renovator.

Every family should keep in the house the strongest ammonia, which may be kept in bottles with glass stoppers. It will restore color where it has been taken out by an acid. It is good for cleaning carpet, paint, glass, silver, or gold, and will remove almost any kind of dirt. If you take a spoonful of ammonia to a quart of warm suds, you can make your carpet look almost as well as new. In cleaning glass, take about one-fourth as much water as you use for carpets.

To Clean Black Silk or Cloth.

Sponge the goods with warm water, or coffee with ammonia in it; press on the wrong side, by first laying paper over the goods.

Scrap Book Paste.

Dissolve a small quantity of cornstarch in cold water, then cook it thoroughly. Be careful not to get it too thick; when cold, it should be thin enough to apply with a brush. It will not mould nor stain the paper. It is the kind used by daguerreotypists on gem pictures.

Postage Stamp Mucilage.

The following is said to be the formula for the mucilage used on the United States postage stamp: Dextine, two ounces; acetic acid, one ounce; water, five ounces; alcohol, one ounce; add the alcohol to the other ingredients when the dextine is completely dissolved.

Sealing Wax, Red, Black and Blue.

Take gum shellac, eight ounces; Venice turpentine, four ounces; vermilion, two and a half ounces; alcohol, two ounces; camphor gum, half an ounce. Dissolve the camphor in the alcohol, then the shellac, adding the turpentine, and finally the vermilion, being very careful that no blaze shall come in contact with its fumes; for if it does, it will fire very quickly. If you desire blue, substitute

fine Prussian Blue for the vermillion, same quantity. If you desire black, lampblack will be sufficient to color. Either colors must be well rubbed into the mixture.

To Clean Chromos.

When chromos require cleaning remove all dust with a feather brush, and wipe carefully with a soft chamois skin or fine linen cloth, very slightly dampened. If a little spotted or dull, a drop of oil on the chamois will remove the blemish. If the varnish is dull or rubbed re-varnish it with thin mastic varnish. Like oil paintings, it is not desirable to hang chromos in a dark room; but never expose them to the direct rays of the sun.

Honey, Liquid.

Put two pounds of the purest white sugar in as much hot water as will dissolve it. Take one pound of strained white clover honey (any honey of good flavor will answer), and add it warm to the syrup, thoroughly stirring together. As refined loaf sugar is a pure and inodorous sweet, one pound of honey will give its flavor to two pounds of sugar, and the compound will be free from that smarting taste that pure honey often has, and will usually agree with those who cannot eat the latter with impunity. Any desired flavor can be added to it.

Chloride of Lime.

A French writer says that chloride of lime scattered about where rats and mice frequent will cause them to desert the spot. A solution of it brushed over plants will effectually protect them from insects. If scattered over ground infested with grubs, it will free it from them entirely. Bunches of cotton or tow smeared with a mixture of chloride of lime and hog's lard, and tied about in different parts of a tree, will guard it against the attacks of insects, slugs, grubs, etc., and drive away those already in possession.

Driving Away Ants.

Take carbolic acid diluted with water, say one part acid to ten

parts water, and with a syringe throw this liquid into all the cracks and holes where they nest, and they will soon vanish. Cockroaches are also driven away by it.

A Good and Cheap Whitewash.

Few people know how easily whitewash is made and how valuable it is when properly applied. It not only prevents the decay of wood, but is greatly conducive to the healthfulness of buildings, whether wood or stone. Outbuildings and fences, when not painted, should be supplied, once or twice a year, with a good coat of whitewash, which should be prepared in the following way: Take a clean, water-tight barrel or other suitable cask, and put into it about half a bushel of lime; slake it by pouring water over it boiling hot, and put in a sufficient quantity of water to cover it five inches deep, and stir it briskly till thoroughly slaked; when the slaking has been thoroughly effected, dissolve in water and add two pounds of sulphate of zinc and common salt. These will cause the wash to harden and prevent the cracking, which gives an unseemly appearance to the work. If desirable, a beautiful cream color may be given to the above wash by adding three pounds of yellow ochre, or a good pearly lead, lamp, vine or ivy black. For fawn color add four pounds of umber—Turkish or American—(the latter is the cheapest,) one pound of Indian red, one pound of common lamp black.

How to Make Hens Lay.

A writer gives the following: He had sixteen hens and the product per diem averaged thirteen eggs. He had been in the habit of giving on every alternate day a teaspoonful and a quarter of cayenne pepper, mixed with soft food, and took care that each hen obtained her share. The experiment of omitting the pepper was tried, when it was found that the number of eggs was reduced each trial from five to six daily. He believes that a moderate use of this stimulant not only increases the number of eggs, but effectually wards off disease to which chickens are subject.

A Cure for Hog Cholera.

A Mr. Dodge, of Appleton City, Mo., says that hog cholera may be cured with but little trouble and expense, as follows: As soon as the hog is known to be sick with the cholera, get a long-necked bottle, in which put a gill or so of milk and half a teaspoonful of pure carbolic acid. Let one hold the hog by the ears and set him up between his knees, while another man with a bottle in one hand and a short stick, about as thick as his wrist, in the other, places the stick in the animal's mouth to prevent breaking the bottle in pouring the contents down. If he is not perfectly cured in a few days then repeat the dose—he never having had to resort to the second dose but once among the many he had cured.

Cutting Sods.

Take a board eight or nine inches wide, four to six feet long, and cut downward all around the board; then turn the board over and cut again alongside the edge of the board, and so on as many sods as needed. Then cut the turf with a sharp spade, all the same lengths. Begin on one end and roll together. Eight inches by five feet is about as much as a man can handle conveniently. It is very easy to load them on a wagon, cart or barrow, and they can be quickly laid. After laying a good piece sprinkle a little with a watering pot, if the sods are dry; then use the back of the spade to smooth them a little. If a very fine effect is wanted, throw a shovelful or two of good earth over each square yard, and smooth it with the back of a steel rake.

For Foundered Horses.

The following has been used with great success by the farmers in one of the valleys of this State: Take one tablespoonful of pulverized alum, draw the horse's tongue out as far as possible, and force alum down the throat in two powders. In two hours the horse will be ready for use.

A Farmer's Mixture.

Every farmer should keep a can of the following mixture: Ker-

osene, two quarts; linseed oil, one gill; rosin, one ounce. Melt the rosin in the linseed oil and add to the kerosene. Coat all steel or iron tools, whenever bright, with this when they are to lie idle, if for only a few days. It will not take half a minute or half a teaspoonful of the mixture to coat a plow when one has finished using it, and it will prevent all rust and save half a day's time in cleaning it when it is again needed, besides saving the team many thousands of pounds extra pulling. Coat the iron work of the mowers and reapers with it when they are put away for the winter. A little rust is only a little thing, but it makes much difference in the aggregate.

New Way of Obtaining Maple Syrup.

Maple sugar and syrup can be obtained at any time by procuring a green or dry stick of rock or white maple. Strip the bark from it, which is useless, whittle into shavings; boil in a little water until all the maple flavor is extracted, then strain and add sufficient white or brown sugar, to make a thick or thin syrup, boil again until syrup of the proper consistency is obtained, and you will get as good maple syrup as is obtained from the sap; or sugar, by making thicker, boiling longer and graining it, by stirring constantly before and after taking it off.

Insect Pests.

A writer in the *American Cultivator* relates how it sometimes happens that the destructive pest, known as the Canker Worm, makes its appearance on the apple-tree all of a sudden, even where it has not been in the habit of visiting. Then, of course, it is too late to use any preventive, therefore a cure must be sought. The writer says he has found, under certain conditions, that this worm can be destroyed by the use of Paris Green. Put a heaping teaspoonful of Paris Green into a pail full of water, apply the mixture with a forcepump, throwing the water through the tree thoroughly. This should be done as soon as possible after the presence of the worm is ascertained. He says he found one application to be suf-

ficient. Soon after the application of the liquid the worms can be seen to let go and string down from the tree. He gives the following for the treatment of the currant worm. When it makes its appearance, apply powdered hellebore. Place the powder in a common dredging-box, and sprinkle the bushes when the dew is on. He says he usually finds it necessary to go over them when in blossom, then again after the fruit is set and of considerable size. He says this remedy has never failed with him, and does not injure the fruit.

Celery Growing.

In her prize essay on Celery, in *Vick's Magazine*, Mrs. C. H. Root, of Ripon, Wis., recommends the following method of preparing for and cultivating the crop:

1. Send where you will be sure to get good seed.
2. Prepare a seed-bed out of doors in a sheltered situation. You will get your plants early enough by so doing, for they grow much faster and are stronger than when grown in a hot-bed.
3. Sprinkle the bed often to keep it moist, and when the young plants are about three inches high, transplant them about three inches apart, and the rows about one foot from each other.
4. When the plants have become stocky, have a trench dug about one foot deep; put into it equal parts of wood ashes and good, rich dressing, and rich, black soil, and work all together with a hoe.
5. Set the plants about five inches apart, and be sure to straighten out the roots and press the soil firmly about them.
6. Sprinkle roots enough to keep them fresh until they are firm in their places, and then give them all the water you have a mind to, the more the better.
7. When they have made growth enough to cause the branches to lie over, hill up enough to hold the stalks erect. Continue the hilling process at intervals of two weeks all Summer, being careful to do it when the weather is dry, and in the afternoon when the dew is off. Be sure, when hilling, to hold the stalks together, to prevent the soil from getting into the heart of the plants.

8. Such portions as you wish for early celery, bank to the top by the first of September; for Winter use bank to the top from the first to the middle of October.

How to Keep Grapes.

1. Select nice fresh clusters, and cut the end of the stem smooth and dip in melted sealing wax; then put in cotton batting, pack them away in wooden boxes and keep them in a dry, cool place. In this way they will keep fresh all Winter.

2. Take full bunches, ripe and perfect; seal the end that is cut from the vine so that no air can get in, or the juice of the stem run out, and then stand one day after sealing, so as to be sure they are perfectly sealed, (if not they will shrivel up;) then pack in boxes of dry saw-dust and keep in a cool place; they will keep nicely all Winter without losing their flavor. In packing do not crowd the bunches; sprinkle the saw-dust over the bottom of the box, then lay the grapes carefully, a bunch at a time, all over the box, then saw-dust and grapes, alternately until the box is full.

A Cheap Greenhouse.

The Germantown *Telegraph* says: The cheapest plan of erecting a greenhouse that we have any knowledge of—and we have used one successfully for many years—is to dig out a pit in a side hill, where the upper end will be just above ground, and the lower end will be two or three steps down for an entrance. Wall up, roof the wall, and cover the whole with sash, as in hot-beds, the sash having more fall, say three feet in a width of two, the house being fifteen by ten. Erect in this the stand of shelves, and when it is time to take up the Summer flowers, bulbs, etc., store them here. The glass should be covered with thick straw mats, which can be removed even when the weather is coldest, in clear weather, for an hour or two at mid-day, to get the warmth and influence of the sun. At such times ventilation, also, should be attended to, by slightly opening a sash or two. No fire is needed. Nearly all the flowering plants will bloom and there will scarcely be a week

during the winter that a bouquet may not be gathered, if the house is properly managed. The Summer is the time to make it and have it ready for Fall.

Father Flegal's Cure for White Swelling.

The following is said to be an infallible cure for white swelling. Many very severe cases have been cured in this community; if all is true, that is claimed for it by some of our citizens, it will be worth more than the price of this book: Flaxseed oil, one pint; half a quarter of redlead; turpentine, out of white pine trees, the size of a hulled walnut. Have the oil hot enough to singe a feather till it is brown, then set the oil off of the coals; grind the redlead and sift it into the crock, boil fifteen minutes, then let the salve get nearly cold, then put the turpentine in. Boil the salve in a new crock. You must run the risk of the crock breaking; sometimes you break two or three before you come across one that stands fire. Take hard wood chips and make a good bed of coals; set the crock on the coals. It will take a whole day to make it, and it must be made outdoors. There must be no water about it or it will explode. Apply every twenty-four hours; fresh spread thin on writing-paper.

To Remove Ink Spots from Marble.

Ink spots may be removed by first washing with pure water, and then with a weak solution of oxallic acid. Subsequent polishing, however, will be necessary, as the luster of the stone may become dimmed. This can be secured by very finely powdered soft white marble, applied with a linen cloth, first dipped in water and then into the powder. If the place is subsequently rubbed with a dry cloth, the luster will be restored.

Sticking Plaster.

Two ounces of rosin, two ounces of bees-wax, two ounces of sheep's tallow; when thoroughly melted and bubbles up, pour into cold water to cool them. Pull like taffy.

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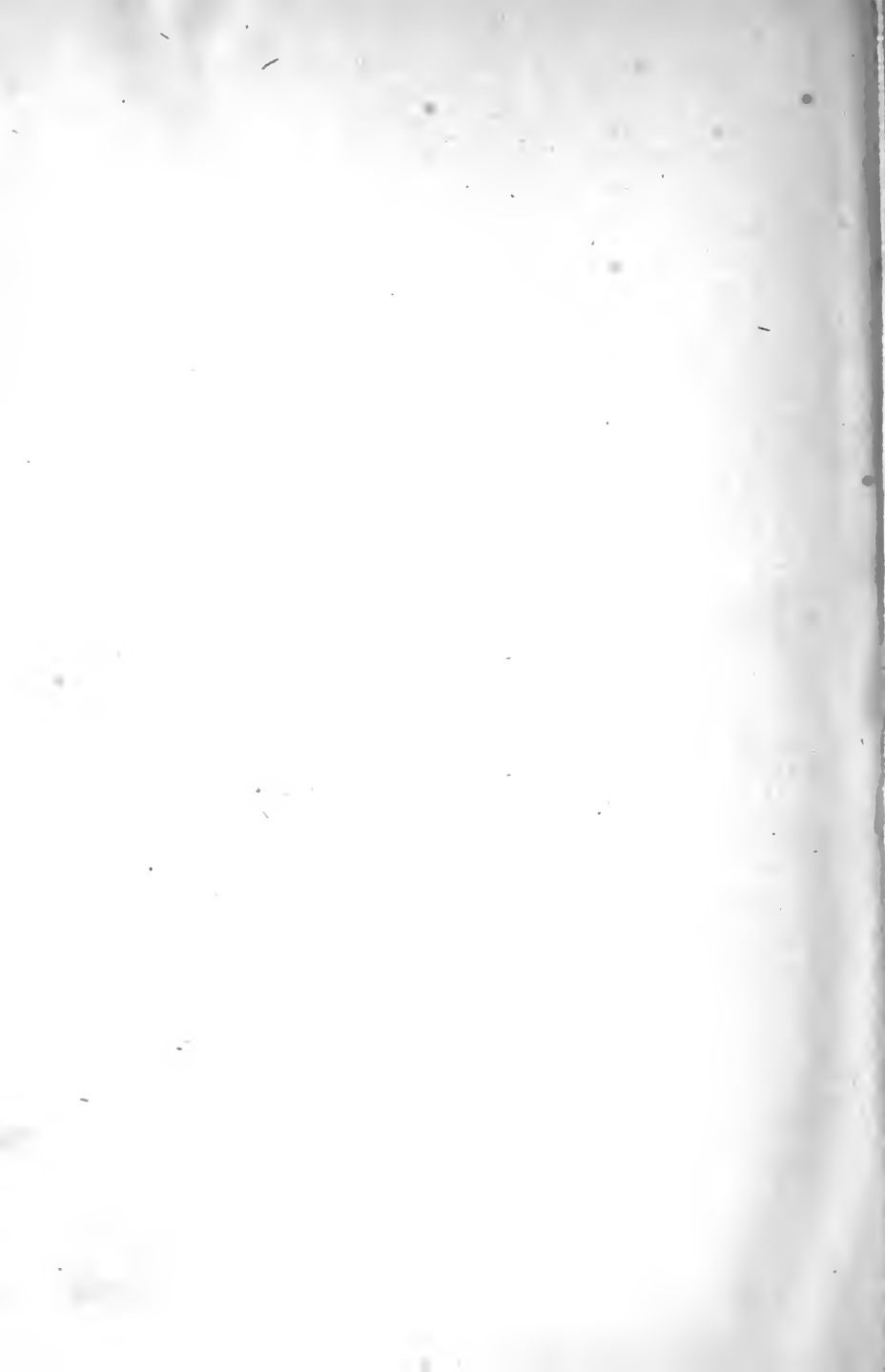
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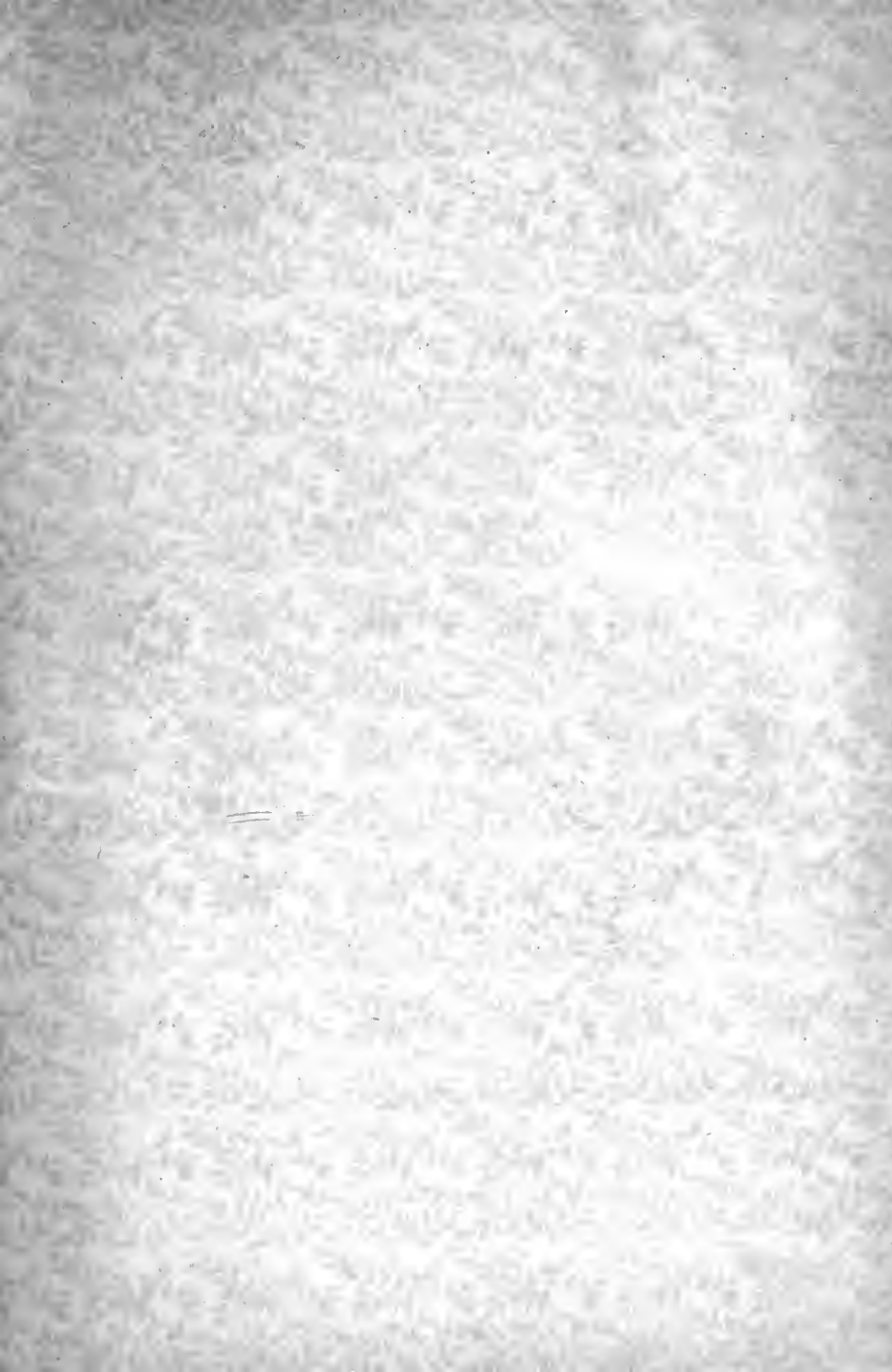
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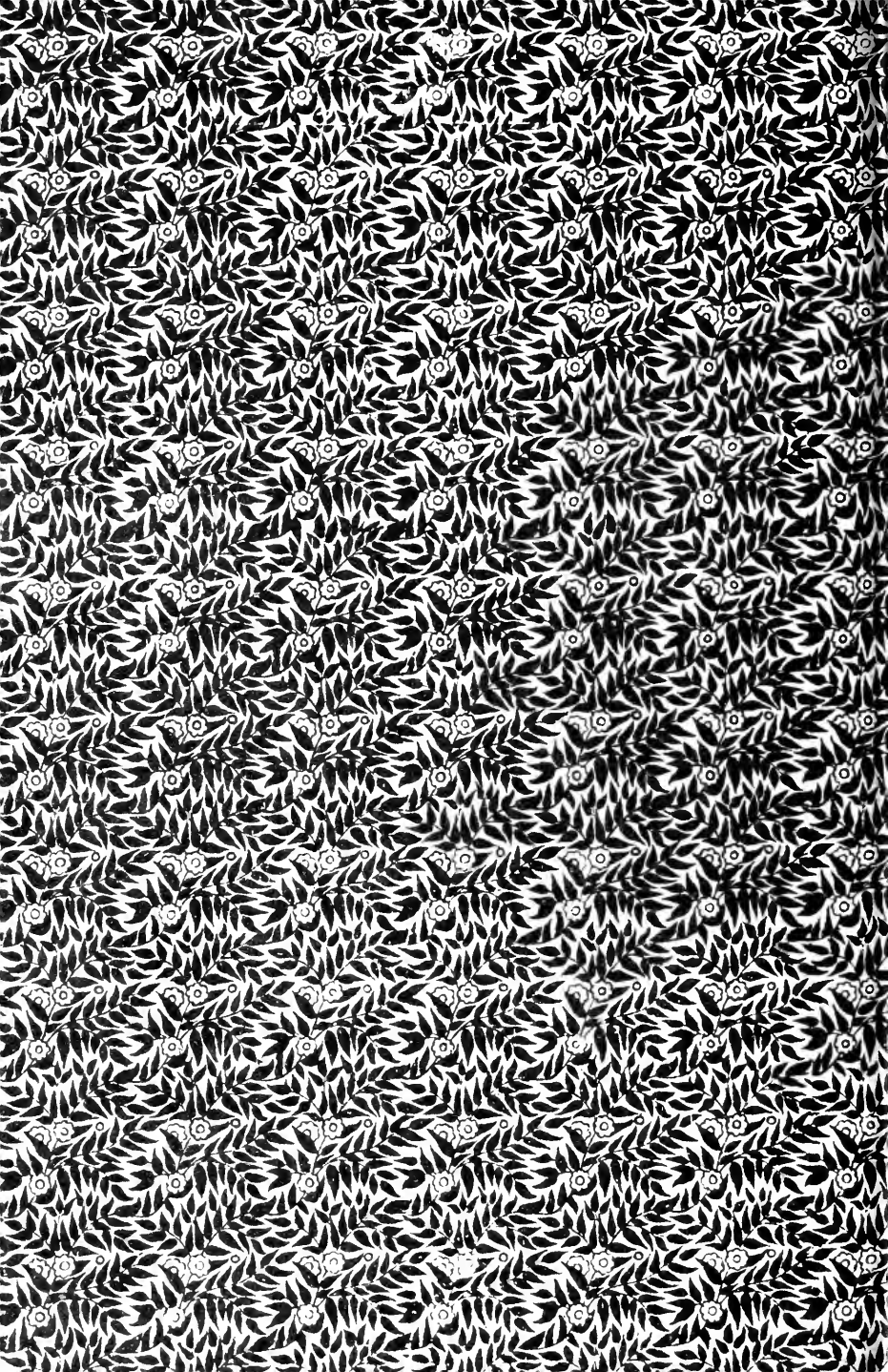
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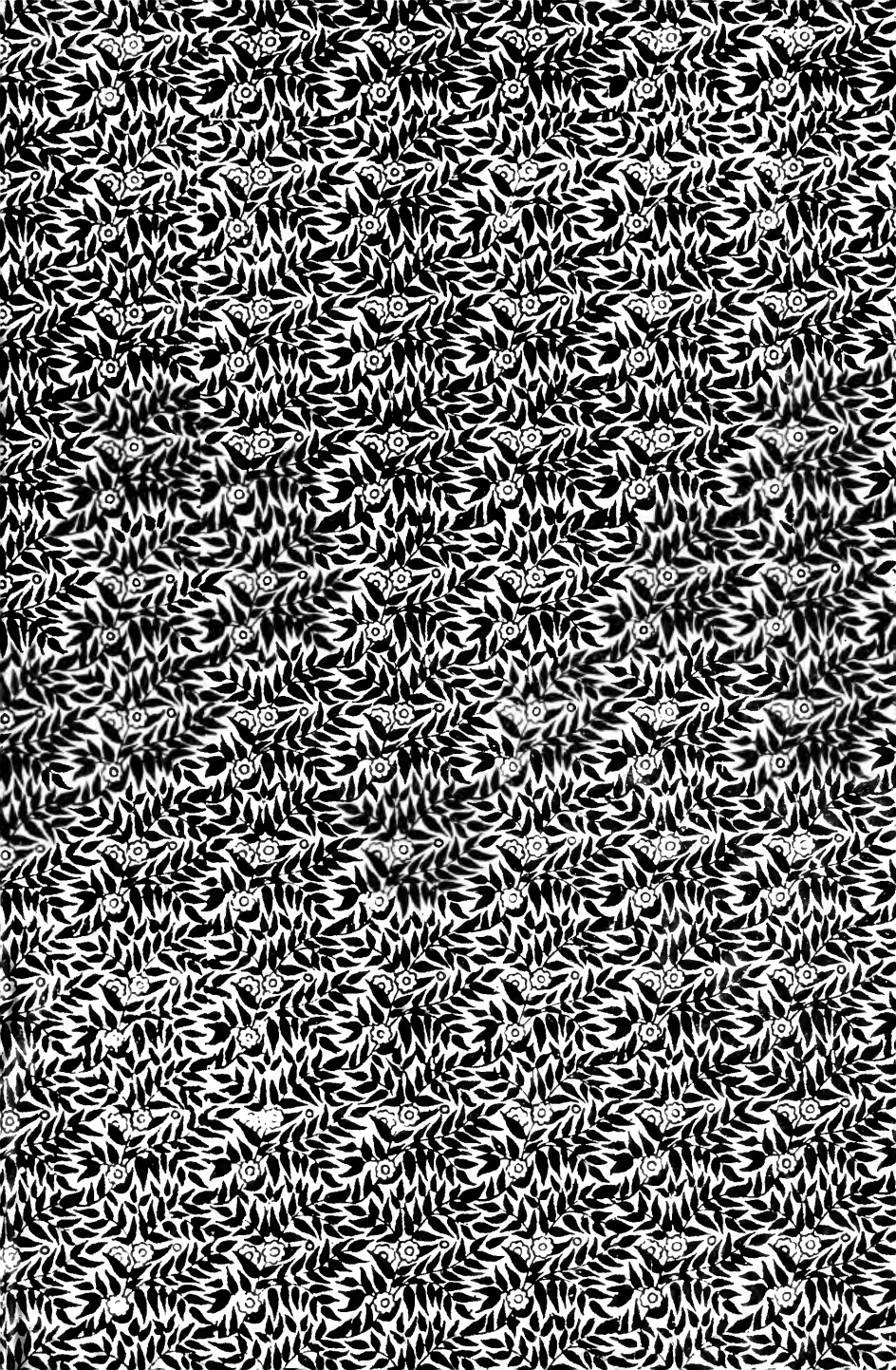
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